

VIXEN

SYRAH

2013

Geoff and Robina Jensen established Omaka Springs Estates in the Omaka Valley after coming from Nelson in 1992. Both have a background in Aviation, Geoff learnt to fly in the Royal Navy, then became a commercial pilot, where he met Robina, a purser with BA.

THE WINE

Vixen has been named in honour of the majestic Sea Vixen aeroplane, flown by Geoff Jensen. This elegant, cool climate, single vineyard Syrah delivers excellent fruit weight and vibrancy.

VITICULTURE

Climate: Perfect growing conditions with cool nights and hot summer days.

Soils: Light loams interspersed with gravels.

The Vines: All on grafted phylloxera resistant rootstock.

TASTING NOTES

Colour: Black-hued ruby red with light purple hues.

Nose: Dark forest fruits and herbs.

Palate: Blackberry and Raspberry fruit

with a fine tannin grip and well integrated oak.

Cellaring: Drink now or over the next six to eight years.

Serve: Match with Lamb, Venison and semi-hard cheeses.

WINE MAKING

Grapes were hand-picked on an early cool April morning. They were immediately crushed into ½ tonne fermenters. The ferments were hand plunged every four hours until the end of fermentation. The wine was pressed off to 225L French oak barriques of which 75% was new oak. Matured for 16 months before bottling. Then bottle conditioned for 18 months before released.

Alcohol: 13.5%

Residual sugar: <1g/l

Total acidity: 6.2 g/l

pH: 3.45



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