



## HAWKE'S BAY SYRAH 2017



### Wine Analysis

Sugar at Harvest: 23.4°Brix

Date of Harvest: Late March 2017

pH of Wine: 3.56

T.A of Wine: 5.3g/L

Residual Sugar of Wine: <1g/L (dry)

Suitable for Vegetarians and Vegans: Yes

*"Fragrant violets and rich peppery notes come through on the nose, while the palate has elegant tannins with black cherry and cardamom notes lingering"*

### The Vineyard

The grapes for the 2017 Seifried Hawke's Bay Syrah were sourced from the North Island's Hawke's Bay region where red grape varieties are known for their complexity and style.

### Winemakers Note

The grapes were harvested at the peak of ripeness in late March and quickly transported to the winery. They were then de-stemmed and inoculated with yeast for fermentation on skins. Fermentation continued for two weeks with the ferment being plunged three times throughout this period.

Following ferment, the young wine was transferred to a mixture of new, one and two year old French barriques where it stayed for eight months while undergoing malolactic fermentation and barrel maturation.

### Tasting Note

The 2017 Seifried Hawke's Bay Syrah has aromatic and spicy notes with a gentle oak background. Fragrant violets and rich peppery notes come through on the nose, while the palate has elegant tannins with black cherry and cardamom notes lingering.

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