

## Syrah 2016

**Variety:** Syrah **Region:** Hawke's Bay **Sub Region:**  
Bridge Pa Triangle, Hastings **Style:** Dry **Vintage:**  
2016

### Vineyard

Fruit for this Syrah comes from our vineyard in the Bridge Pa Triangle west of Hastings where the free draining stony soils provide a micro climate ideal for growing Syrah fruit. Cropped at low levels this is a blend of three Syrah clones each managed to maximise the individual traits they provide. All blocks are managed to a sustainable program.

### Appearance

Dark broody and intense in colour this wine is deep garnet red.

### Aroma

Fruity at first then some lovely Cocoa notes and later it opens up some savoury and spicy traits.

### Palate

Ripe black fruits and cherries in the early part then it builds into an intense and spicy flavours with a full broad mouth feel. Sweet spicy flavours linger on the palate and nose to identify this wine with Hawkes Bay.

### Vinification

Machine harvested the grapes were destemmed to open fermenters. The grapes were pumped over and plunged 4 times a day during fermentation and then extended to once a day post ferment to ensure soft tannins. 24 days on skins prior to pressing to tank. The wine was barrel aged in seasoned French barrels before filtering and bottling.

### Enjoy with . . .

All red meats.

### Technical Information

Harvest Date: April 2016 Bottled Date: July 2017  
Alcohol: 14% Residual Sugar: <1g/L Titratable  
Acidity: 5.0g/L Packaging: Screwcap (12x750ml)