



DOMAIN ROAD *vineyard*

Symposium Late Harvest 2019

Domain Road has two vineyards in the heart of the historic gold mining area of Bannockburn. Domain Road Vineyard covers most of a small valley on the upper terraces above the Kawarau River with Defiance Vineyard on a gently sloping, north facing site on Felton Road. The unique terroir with unusual soils and distinctive micro-climate make this old gold mining area ideal for producing premium cool climate wines.

The Sauvignon Blanc vines used for our late harvest wine are planted on Templars Hill, part of Domain Road Vineyard, an area untouched by the 19th Century gold miners. This site was chosen for its unique position on top of a hill allowing the grapes to over ripen without disease pressure.

The Wine

The grapes were hand harvested on 14th June 2019 from Domain Road Vineyard. The fruit was foot crushed in bins and allowed to soak for a period before pressing. The resulting pressed juice was freeze concentrated before racking and inoculation with selected yeast. A portion of the juice was fermented in stainless steel tanks (41%), with 47% undergoing fermentation in French oak barriques and with the final 12% being barrel aged 2018 Symposium. Fermentation was stopped to match the abundant fruit sweetness with the crisp acidity.

Golden straw in colour Symposium is complex and mouth filling. Luscious aromas of lychee, guava, stonefruits, melon, lemon curd, honey, ginger and apple blossom are noticeable on the nose. The palate is opulent and velvety with apricot nectar, burnt orange, brioche, poached stone fruit and sweet spice. A lovely soft acidity balances the rich sweetness leading to a long lingering finish of spicy baked pear and lemonade.

Food match: soft cheese selections, blue cheese and gingerbread, or pour over ice as an aperitif!

Variety	100% Sauvignon Blanc
Appellation	Central Otago
Sub Region	Bannockburn
Vineyards	Domain Road
Harvested	14th June 2019
pH	3.54
TA	7.42g/L
Residual Sugar	195g/L
Alcohol	10%

