

Westbrook

VINEYARD & WINERY

Hawkes Bay SYRAH 2018

WINE FACTS

Vineyard: Michael Vineyard

Harvest Info: March 2018

Brix at Harvest: 19.7

pH Bottled Wine: 3.59

Residual Sugar: 2g/L

Alcohol: 12%

WINEMAKING

Westbrook is a boutique winery which has successfully combined four decades of traditional wine-making methods and complemented those processes with the best of modern technology. This winning combination has resulted in an adventuresome wine style that showcases the incredible depth and diversity of New Zealand's grape-growing regions, winning Westbrook Winery hundreds of accolades as well as a host of gold medals, trophies and awards for its outstanding wines.

WINEMAKER'S NOTES

*Handpicked Syrah from the Michael Vineyard, on mixed gravel and clay infused soils in Hawkes Bay. Destemmed and crushed to several open-top fermenters, the must was cold soaked for a couple of days until a spontaneous fermentation initiated around the edges. At this point the fermenters were inoculated with specific cultures to continue the ferment to finality. The parcels were handplunged twice daily until cap-drop, followed by once daily stirring until the decision to press was made. Free run wine was moved to tank, whilst the skins were gently bucketed to press for draining and pressing. Both free-run and pressings were combined, settled and then racked to French oak barrique (25% new, several cooperages and forest sources) to *élevage* with a natural malolactic conversion for 9 months. Finally the barrels were racked together and the wine prepared for bottling without fining.*

TASTING NOTES

Hawkes Bay Syrah from gravel soil origins. Heady floral taunts brushed with a whisper of chocolate ganache. Brooding and enticing whispers of spiced fruit-cake and cherry liquorice. The palate is drawn with tension and elegance.

