



Artisanal Collection Syrah

2019 6x75cl

Winemaker Notes

The wine is medium to deep red, with aromas that showcase the red fruit elements of Hawkes Bay Syrah, including raspberries with undertones of wood spice and pepper. In the mouth the wine is soft and generous with flavours like the nose of red berries and jam, with an underlying acidity providing elegance and length. Delicious as a young wine, it will also reward cellaring

Vineyard

The grapes for this wine were grown in two contrasting Hawkes Bay sites. The free draining stony gravels of Gimblett Road provide the wine with dark fruit notes and a tannic frame while the limestone soils of the Heipipi Vineyard in Bay View adds perfume and complexity. Both these free draining vineyard sites are planted with the Limmer clone and are aged from 12 to 25 years.

Winemaking

The individual vineyard parcels were destemmed on arrival at the winery and transferred to small 5 tonne open topped concrete fermenters for fermentation with wild vineyard yeasts. Once the ferments were managed Hand to gently extract colour and tannin. After a period of post fermentation maceration the grapes were gently pressed and transferred to French oak barrels for 17 months ageing. Both small 228 litre and large format 500 and 600 litre puncheons were utilised. 29% were new.

Vintage

The 2019 harvest conditions were ideal and the vintage is highly regarded.

Food match

Grilled and Roasted Red Meats

Matches wonderfully with grilled meats, vegetables and wild game



Grapes
100% Syrah

Region/Appellation
Hawkes Bay

Alcohol by volume
14.00%

Residual Sugar
less than 1 g/l

pH
3.65

Total Acidity
6.2 g/l

Drinking Window
2024 - 2030

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
06/07/2024