



# Hillside Syrah 2019 6x75cl

## Winemaker Notes

This is a complex and intriguing wine. Aromas of rose petal, red berries and grilled meats are compelling. The wine is round and mouthfilling with a red fruited profile, but a firm tannic backbone provides complexity and length. Raised in old large format barrels the wine has little oak flavour, instead showcasing the beauty of its unique site.

## Vineyard

Gently sloping to the north this is a warm site, but moderated by the sea breeze from the Pacific Ocean which lies 1 kilometre to the east. Once the home of Heipipi Pa, this vineyard offers incredible views of northern Hawkes Bay and with its limestone and shell base produces a unique wine. Planted in 2007, with the Limmer Clone the dry farmed vines are cane pruned and intensively managed to produce wine of exceptional quality.

## Winemaking

The fruit was hand picked and fermented as a mix of whole cluster bunches and de-stemmed fruit in a single concrete fermenter. Indigenous yeasts were utilised for fermentation and once complete the wine was pressed to large format oak barrels for maturation. The wine was blended in December 2020 and bottled unfiltered in March 2021.

## Vintage

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

## Food match

Grilled and Roasted Red Meats

The perfect foil to a chargrilled bone-in Ribeye.



Grapes  
100% Syrah

Region/Appellation  
Hawkes Bay

Alcohol by volume  
13.50%

Residual Sugar  
less than 1 g/l

pH  
3.83

Total Acidity  
5.85 g/l

Drinking Window  
2024 - 2027

### Tasting Guide



Tasting note printed  
10/03/2025