



## CRU

OMAHU SYRAH 2014

**Tasting Note:**

A deep garnet ruby colour. The aromatics are powerful and fragrant. Deep and concentrated. Dark blue and blackberry aromatics mixed with complexity. The wine is rich and powerful with a long finish and fine-grained tannins that coat the mouth. Still showing the elegance and freshness of great Hawke's Bay Syrah but with a structure that will allow it to age for at least 10 years.

**Viticulture:** 15 year old Syrah vines from the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay. Low cropping, de-vigourated vines allows for increase in concentration in resulting wines.

**Winemaking:** Predominantly destemmed grapes were fermented without the use of cultured yeast in open top vessels and punched down daily. Following pressing the wines went through MLF in tank before transferring to barriques for maturation (40% new) The wine was bottled after 18 months in barrique.

**Chemical Analysis:**

Alcohol: 13.5%

TA: 5.8g/l

Ph: 3.83

Number of cases produced: 155 x 6pks

