smith \S sheth



CRII

OMAHU SYRAH 2015

Tasting Note:

A deep ruby colour. Intensely fragrant and perfumed aromatics. On the palate dark berry flavours mix with florals and spicy characters to provide great complexity. Beautifully focused yet rich and seamless with a long finish and fine-grained tannins. Showing the elegance and freshness of great Hawke's Bay Syrah 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.

Alcohol: 13.2%

Number of cases produced: 99 x 6pks

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