



CRU

HERETAUNGA SYRAH 2017

Tasting Note:

A deep purple to ruby colour. Intensely fragrant and perfumed aromatics together with spice, tapenade and red liquorice nuances. On the palate, dark berry flavours mix with florals and spice to provide great complexity. Beautifully focused, 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 6 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%

TA: 5.7 g/l

pH: 3.7

Number of cases produced: 686 x 6pks

