



CRU

OMAHU SYRAH 2018

Blend

100% Syrah

Season Summary

A warm season with the early to mid-summer being dry and relatively stress free from a growing perspective. A humid, somewhat damp March lead into a beautifully cool, dry April. Patience and perfect timing of harvest was crucial to achieve optimal ripeness.

Viticulture

Handpicked parcels from established vineyards in the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay, average age 9 years. Naturally low cropping, de-vigoured vines allows for increased concentration in resulting wines.

Harvest Dates: 6th to 18th April 2018

Winemaking

100 % destemmed but not crushed prior to fermentation. Very gentle extraction with one gentle pump over and 2 plunges each day of fermentation. Total time on skins between 10 and 35 days. Ageing of 19 months in a mixture of French oak barriques and large format oak, the equivalent of 35 % new.

Tasting Note

A concentrated wine with deep crimson colour. Beautifully pure raspberry and red cherry aro-mas with some black pepper and espresso notes derived from oak. Dense and concentrated with fine, silky and structured tannins. The wine has a lovely mineral, chalky texture and will age for 10+ years with ease.

Chemical Analysis

Alcohol: 13.0%

TA: 5.9 g/l

Ph: 3.81

Suitable for Vegetarian/Vegan: No

Number of cases produced: 150 x 6 packs

