



CRU

OMAHU SYRAH 2019

Blend

100% Syrah

Season Summary

The 2019 vintage is the third warm vintage in a row for Hawke's Bay, drier than the 2018 vintage, and not quite as warm and dry as the quite sensational 2020 vintage. 2019 should not be underestimated. Rainfall was particularly low during the late part of the season with Growing Degree Days slightly above the historical average.

Viticulture

Handpicked parcels from established vineyards in the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay. Naturally low cropping, de-vigoured vines allows for increased concentration in resulting wines. The vineyards are of an average of 15 years and run to Sustainable Winegrowing New Zealand standards. Harvested between the 3rd and 18th April.

Winemaking

100 % destemmed but not crushed prior to fermentation. Very gentle extraction with two plunges each day of fermentation. Total time on skins between 10 and 35 days. Ageing of 20 months in French oak barriques, one third new.

Tasting Note

Dense bright black cherry colour. Brooding aromas of black pepper, sandalwood, purple flowers and generous black fruits complete an almost addictive aroma. The palate is complimentary, full of brooding blueberry, dark cherry suite of fruit alongside distinctive wood spices, black pepper with a hint of fresh char alongside the distinctive energetic tone of iodine and mineral that is so distinctive to fine Gimblett Gravels Syrah. Cellaring potential 20 years.

Chemical Analysis

Alcohol: 13.4%

TA: 5.8 g/l

Ph: 3.81

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 127 x 6 packs

