



CRU

HERETAUNGA SYRAH 2020

Blend

100% Syrah

Season Summary

A trouble free Spring with no significant frosts and good flowering led to a very dry early summer. This set up the later season and vintage period beautifully as the season became warm with little rain. February and March were particularly dry without the often present humidity allowing the luxury of perfect harvest timing. Growing degree days just above long term averages.

Viticulture

A blend of Gimblett Gravels (62%) and Mangatahi (38%) fruit. Predominantly Mass Selection clone (70%), with smaller amounts of Clone 470 (19%), Baileys (6%) and Clone 877 (5%). Hand tended; low yielding vines allow for greater concentration in the resulting wine.

Harvest Dates: 29th March to 14th April 2020

Winemaking

100 % destemmed but not crushed prior to fermentation. Very gentle extraction with one gentle pump over each day of fermentation. Pressed soon after dryness. Barrel ageing of 14 months in French oak barriques, 35% new.

Tasting Note

Deep ruby red colour. Aromas of ripe blackberry, plum, red liquorice, black pepper and red flowers show beautifully. The palate is medium to full bodied with flavours of ripe black fruits, raspberry, anise, pepper, thyme and a lovely thread of vanilla and cedar from oak and fruit. The finish is long with a lovely savoury twist. Will drink beautifully now through 2028.

Chemical Analysis

Alcohol: 13.0%

TA: 6.4 g/l

pH: 3.56

Suitable for Vegetarian/Vegan: Yes

