



# CRU

HERETAUNGA SYRAH 2021

## Blend

100% Syrah

## Season Summary

Hawke's Bay had its 4th consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage, especially for Chardonnay and well-crafted Syrah.

## Viticulture

A blend of Gimblett Gravels (78%) and Mangatahi (22%) fruit. Predominantly Mass Selection clone (94%), with small amounts of other clones including Baileys, All Saints, 174 and 470. Hand tended; low yielding vines allow for greater concentration in the resulting wine.

Harvest Dates: 26th & 29th March/3rd & 8th April 2021

## 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, and delicate florals 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, cinnamon and cedar from oak and fruit. The finish is long with a lovely savoury twist.

## Chemical Analysis

Alcohol: 14.0%

TA: 6.0 g/l

pH: 3.75

Suitable for Vegetarian/Vegan: Yes

