



CRU

OMAHU 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

Handpicked parcels from established vineyards in the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay. Naturally low cropping, devigourated vines, now over 20 years old, allows for increased concentration in the resulting wine. The vineyards are run to Sustainable Winegrowing New Zealand standards.

Harvested: 8 and 15 April 2020.

Winemaking

100% destemmed but not crushed prior to fermentation. Very gentle extraction with one gentle pump over each day of fermentation. Total time on skins between 15 and 21 days. Average 20 months ageing in a combination of new French oak barriques (60%) and a seasoned French oak foudre (40%).

Tasting Note

Dense brooding black cherry colour. The nose is intoxicating with aromas of blackberry, cocoa, minerals, iodine and the distinctive sandalwood of fine Gimblett Gravels Syrah. The palate is rich, dense, brooding, spicy and black fruited with a fine thread of blueberry, vanilla and cedar from oak and fruit. The finish is long, fine and gravelly. Cellar through until 2050 if you are patient.

Chemical Analysis

Alcohol: 13.0%

TA: 6.5 g/l

pH: 3.63

Suitable for Vegetarian/Vegan: yes

Number of cases produced: 467 x 6 packs

