

Crammed full of dark fruits,
pepper & spice, with soft floral notes.



Wither Hills

SYRAH 2018

HAWKE'S BAY

Spring brought a good start to the season in Hawke's Bay. High levels of sunshine and warm night temperatures during summer pushed ripening along, allowing Syrah to ripen to its full potential and was harvested in pristine conditions under blue skies.

WINEMAKING

The grapes for this wine were sourced from selected vineyard blocks in the sunny Hawke's Bay, and matured in a range of oak.

The fruit was gently de-stemmed, then crushed into small fermenters that were both pumped over and punched down up to three times daily through the active phase of fermentation. After fermentation was complete each tank was left on skins for an extended maceration period to aid the integration and softening of the tannins. The wine was matured under different oak regimes.

AROMA/PALATE

An elegantly textured wine with seductive lingering toasty oak. Beautifully balanced, this wine will soften and develop more savoury notes with careful cellaring.

TOP FOOD MATCHES

The perfect partner to quintessential Kiwi flavours:

- Grilled Lamb with Garlic and Rosemary
- Sticky Glazed Pork Ribs
- Venison with Roast Vegetable Salad

TECHNICAL INFORMATION

Alc/Vol	12%
pH	3.77
Total Acidity	5.9 g/l
Residual Sugar	0.68 g/l

