# 2014 SAINT CLAIR JAMES SINCLAIR SYRAH

PERFUMED, FRAGRANT, ELEGANT AND FULL OF RIPE SUMMER BERRIES.

### Colour:

Dense ruby core with a slight purple rim.

#### Aroma:

Powerful aromas of ripe summer berries, perfumed violets, and dried thyme with spice and vanilla.

### Palate:

Elegant and concentrated full of ripe summer berries and a lovely silky texture with fresh clean acidity. A long and complex mid-palate is layered with warmed spice, fresh coffee and a toasty finish.

## Ageing potential:

Drinking beautifully from release date, this wine can be enjoyed young or with careful cellaring will mature into a more complex wine that can be enjoyed for the next five years.

### Viticulture:

The outstanding fruit was sourced from a single vineyard within the Gimblett Gravels winegrowing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Syrah. The vineyard site has

ideal ripening conditions for achieving the intense aromatics and delicate structure that Syrah can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

### Winemaking:

The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. Inoculation occurred to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to four times daily. When dry the young wine was pressed and then racked off gross lees to a stainless steel tank and a small amount of French oak. It was then gently extracted from oak, blended and carefully prepared for bottling.

## Wine analysis:

Alcohol 12.5%, Acidity 5.9g/litre, pH 3.63

### Food match:

Well matched with a large slice of chocolate gateau with mixed berries.



Consultant Winemaker Matt Thomson Senior Winemaker Hamish Clark Red Winemaker Kyle Thompson

