

## 2016 SAINT CLAIR JAMES SINCLAIR SYRAH

ELEGANT, PERFUMED AND EXOTIC WITH FLAVOURS  
OF RIPE BLACKBERRIES AND BLACK CHERRY.

### Region:

Gimblett Gravels winegrowing district,  
Hawke's Bay.

### Colour:

Dense ruby.

### Aroma:

Exotic aromas of violets, dark summer  
berries, dried herbs, spice and vanilla.

### Palate:

A concentrated palate full of ripe  
blackberries and black cherry. An  
elegant structure, powdered tannin and  
a long complex toasty finish.

### Ageing potential:

Perfect for drinking immediately this  
wine will continue to develop and  
delight for at least five years from  
vintage date.

### Viticulture:

The outstanding fruit was sourced  
from vineyards 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. During primary  
alcoholic fermentation 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 and tank,  
blended and carefully prepared for  
bottling.

### Wine analysis:

Alcohol 13%, Acidity 5.3g/litre,  
pH 3.53

### Food match:

Well matched with wild duck or  
venison.



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