

Vintage 2018

18

# 2018 SAINT CLAIR JAMES SINCLAIR SYRAH GIMBLETT GRAVELS

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

## Colour:

Ruby red with a thin purple rim.

## Aroma:

Perfumed with exotic aromas and rich boysenberry notes.

## Palate:

The palate is rich and luscious displaying flavours of boysenberry, spice and sweet plum with toasty savoury notes on the finish.

## Ageing potential:

Perfect for drinking immediately this wine will continue to develop and delight for over three 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 40 percent to seasoned French oak for 7 months maturation. It was then gently extracted from oak and tank, blended and carefully prepared for bottling.

## Wine analysis:

Alcohol 12.5%v/v, Acidity 5.2g/litre, pH 3.46

## Food match:

Well matched with chargrilled ribeye steak and chunky salted roast potatoes.

## Vegetarian friendly



Senior Winemaker Hamish Clark

Red Winemaker Kyle Thompson

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