

EST. 1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY

Legacy

HAWKES BAY
Syrah 2011

SITE, SEASON & HARVEST

Vineyards: Twyford and Omahu Gravels

Yields: 22 HL/HA

2011 has produced classically styled Gimblett Gravels wines. Despite a cooler start to the growing season the key ripening month of February was outstanding with higher than normal temperatures and almost no rain to speak of. Growing degree days were 20% higher than normal. Naturally low yields combined with early season green harvest and meticulous canopy management throughout the season rewarded us with good ripeness, flavor development and concentration before the turn of the season.

Fruit for this wine was grown entirely in the Gimblett Gravels grape growing district where the soil is made up of relatively recent alluvial deposits of gravel with varying degrees of silt and sand. These naturally free-draining, low vigour, lean sites combined with meticulous vineyard management and the warm growing season of 2011 have produced a wine of international standard showing intensity, texture and depth of flavour.

WINEMAKING

Destemmed and crushed: 100%

Cap management: Hand plunged

Fermentation vessels: Open top fermenters

Fermentation temperature: 30-34°C

Time on skins: 20 days

Maturation: 20 months in French barrique; 42% new

Fining: Minimal egg white

Filtration: Minimal

Bottled: 15th March 2013

TECHNICAL DETAIL

Varieties: 100% Syrah

Total acidity: 6.62g/L

Alcohol: 13.5%

Residual sugar: Nil

pH: 3.63

Barcode: 941416002137

TASTING NOTE

This enticingly fragrant Syrah from the renowned Gimblett Gravels region in Hawkes Bay shows intense aromas of cherry, blueberry violets and dark rose with underlying spice. Elegantly balanced, this wine shows excellent fruit concentration on the palate, is finely textured and finishes long. Distinct and ageworthy



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