

VIDAL

of HAWKES BAY

SO L E R

GIMBLETT GRAVELS SYRAH 2017

REVIEWS & SCORES

95/100 - Sam Kim

94/100 - Bob Campbell MW

93+/100 & selected in Gimblett Gravels 2017 Annual Vintage Selection - Andrew Caillard MW

5 stars - Michael Cooper

SITE, SEASON & HARVEST

Vineyards: Twyford Gravels (64%) and Omahu Gravels (36%), Gimblett Gravels

Yields: 31 hl/ha

Clone: MS

A very warm season with Growing Degree Days above the Long Term Average combined with extremely low rainfall from October to mid-February set the vineyards up well. Very low yields, good flavour concentration and a careful selection allowed us to harvest fruit in excellent condition on the 2nd of April 2017. Planted in 1998 our Twyford and Omahu Gravels Vineyards are situated in the premium Gimblett Gravels Winegrowing District where the soil is made up of relatively recent alluvial deposits of gravel with varying degrees of silt and sand. The naturally free-draining, low vigour and "lean" sites combined with detailed vineyard knowledge have produced a Syrah showing perfume, texture and underlying power.

WINE MAKING

Harvest: Hand picked

Fermentation: Natural

Fermentation Vessel: Open top fermenters

Maturation: 18 months in French oak barrique, 4 months in tank

Bottled: 17th February, 2019. 275 cases made Malolactic fermentation: During spring in French oak barrique

Cellaring Potential: 5-8+ years from vintage

TECHNICAL DETAILS

Varieties: Syrah

Total acidity: 6.6g/L

Alcohol: 13.0%

Residual sugar: Nil

pH: 3.63

TASTING NOTE

The 2016/2017 growing season has produced a Syrah exhibiting fragrant aromatics of rose, liquorice and background spice. The finely styled palate shows good richness with dark cherry, plum and savoury oak complexity. Elegantly balanced with supporting fine and chalky tannins, this wine will age gracefully for 5-8+ years from vintage.

HERITAGE • PROVENANCE • QUALITY

vidal.co.nz

