



PASK

GIMBLETT GRAVELS

SYRAH
2022



TASTING NOTES

Deep purple and violet in glass, the nose presents well with darker florals, a touch of cassis, pepper spice and with a lovely dark spiced plum floating in the background. To taste the palate is supple and elegantly managed with gentle tannin and a long savoury/ spice finish.

VINTAGE DETAIL

Vintage 2022 was rather a mixed bag with warm weather leading into Christmas and the new year, followed with some strong fresh winds and warm night then early vintage it started raining. Choosing when and how often to pick was the key, getting fruit in clean with higher acids, or leaving it out through the rains and getting it in ripe but with lower acids.

WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL TANKS
FERMENTATION:	INNOCULATED
BARREL TYPE:	SEASONED FRENCH OAK
MATURATION:	18 MONTHS
FILTRATION:	YES

WINE ANALYSIS

ALCOHOL:	12.89%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	6 G/L
P/H:	3.65

WINEMAKERS NOTES

Gently handled throughout its winemaking the wine is a fine example of a Gimblett Gravels Syrah. Textural yet elegant with black peeper, cassis and dark plum florals and a long supple mouthfeel with finely worked tannin.