



'Expressions of Leefield'

STOCKMAN SYRAH 2021

ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Syrah.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

This block of Syrah is found in a very warm mesoclimate on the river terraces at Leefield Station. An extended growing season allowed the fruit to hang on the vine until the flavour and tannin development was ideal.

Hand-picked, this fruit was destemmed to an open-top fermenter and cold-soaked prior to

fermentation, spending a total of two weeks on skins before pressing to a combination of new and one-year-old French oak puncheons.

The wine underwent malolactic fermentation and continued aging in oak for the next 20 months, with several rackings during this time helping to harmonise the tannin profile.

Finally, the 2021 Leefield Station Syrah was blended in February 2023, then coarsely filtered before bottling.

ANALYSIS

Alcohol	12.5%
pH	3.71
Titrateable Acidity	5.6g/L
Residual Sugar	0.07g/L
Vegan Certified	

TASTING NOTE

This inaugural release is a classic example of cool climate Syrah showcasing dark berry fruit and fresh pepper aromas with complex notes of dried herbs, savoury black olive and leather. The palate is rich and layered with supple tannins that carry flavours through to a persistent finish.

FOOD MATCHING

This robust Syrah will pair perfectly with anything off the grill, such as the simple richness of a rib-eye steak, and equally will be delicious with a smoked aubergine, tomato and butter bean stew.

CELLARING POTENTIAL

5–8 years.

