

## 2016 Luna Blue Rock Syrah



### Vintage and vine

Even growing season; not too hot, not too cold, decent rain at the right time, a bit of a 'goldilocks' vintage! Fine and relatively settled spring led to a good fruit set. Strong shoot growth in early summer set a good canopy. Rain arrived in the second week of harvest, leading to some fierce picking. Sun returned for remainder of harvest leading to a long warm Autumn.

Crafted from mature vines planted at the Blue Rock vineyard Dry River road Martinborough. Hand harvested from March 28<sup>th</sup> 2016.

### Winery

100% destemmed to small open top fermenters. Gentle hand plunging 2-3 times per day. Maceration for 20 days. Gentle pressing to tank followed by around 1 week settle time before being sent to barrel. Oak is all French, focus is on lower toast levels and tighter grain. Around 30% new. Maturation for 12 months. Bottled in July 2017.

**pH** – 3.46

**T/A** – 6.8 g/l

**RS** - > 1.0 g/l

### The Wine

Appearance – Crimson with purple tinge, youthful

Bouquet – Lifted, pure blackberry fruit with baked spice aromas; clove, black pepper. Dark chocolate and vanilla notes in support

Palate – Fine and elegant. Juicy, ripe blackberry and vanilla flavours combine seamlessly with toasty oak notes. The fine tannic structure and bright acidity form an ethereal texture, leading to a long finish.

Syrah crafted by makers of Pinot Noir! Never a heavy weight; look for elegance and balance. Charming now, but will be best with 5+ years in the cellar.