



CRU

HERETAUNGA SYRAH 2018

Blend

100% Syrah

Season Summary

A warm season with the early to mid-summer being dry and relatively stress free from a growing per-spective. A humid, somewhat damp March lead into a beautifully cool, dry April. Patience and per-fect timing of harvest was crucial to achieve optimal ripeness.

Viticulture

A blend of Gimblett Gravels vineyards, average age 11 years. Predominantly Mass Selection clone. Hand tended, low yielding vines allow for greater concentration in resulting wine. Harvest Dates:9th to 18th April 2018

Winemaking

100 % destemmed but not crushed prior to fermentation. Very gentle extraction with one gentle pump over each day of fermentation. Pressed soon after dryness. Barrel ageing of 11 months in French oak barriques, 35% new.

Tasting Note

A deep, crimson red colour with dark red berry fruit, red liquorice and pepper on the nose. Complexity from the small new oak component sits perfectly in the back-ground on the palate. Savoury and long.

A classic Gimblett Gravels Syrah with the structure that will allow it to age for at least 10 years.

Chemical Analysis

Alcohol: 12.5%

TA: 5.4 g/l

pH: 3.8

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 1040 x 6 packs

