



CRU

OMAHU SYRAH 2021

Season Summary

Hawke's Bay had its fourth consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage, especially for Chardonnay and well-crafted Syrah.

Viticulture

Handpicked parcels from both young and 20+ year old Syrah vines grown on the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay. The naturally low cropping, devigourated old vines allows for increased concentration in the resulting wine. The vineyards are run to Sustainable Winegrowing New Zealand standards.

Harvested: 26 March and 14 April 2021.

Winemaking

Destemmed but not crushed prior to fermentation with a small portion of whole bunch. Very gentle extraction with one gentle plunge each day throughout fermentation. 22 months aging in French oak barriques and foudre, 40% being new.

Tasting Note

Dense, brooding, dark garnet colour. The nose is intoxicating with aromas of blackberry, raspberry compote, black cherry, iodine and the distinctive sandalwood of fine Gimblett Gravels Syrah. The palate is rich, dense, and brooding with baking spices, black fruit, and a fine thread of cedar and vanilla from the new French oak barrels. The finish is long, fine, and moreish.

Chemical Analysis

Alcohol: 14%

TA: 6.0 g/l

pH: 3.6

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 385 x 6 packs

