

QUARTER ACRE

SYRAH

HAWKE'S BAY 2019

VINEYARD

Our grapes were grown on a hillside vineyard with views over the Tukituki river, and old riverbed vineyards. In 2019 we had a hot, dry summer, and a settled autumn with cool nights which meant picking decisions were made easy.

The yields were kept low to maximise colour and intensity and come from MS, 470 and Limmer clones of Syrah that each offer a unique expression.

WINERY

Most of the fruit was completely destemmed into open top tanks and left to sit for up to ten days until it began to ferment. We have included a small portion of whole bunch to offer greater structure and increased floral aromatics.

We initially pumped over or plunged gently and then with gusto as it fermented. Primary ferment lasted for around nine days, then the wine was held on skins for up to a total of 28 days. It was pressed and run to the cellar to be aged in French oak barriques through winter before it went through malolactic fermentation in spring. The wine was then rested until blending on the 9th of October 2020 before bottling.

TASTE

Aromas of rich Black Doris plum, violet, fragrant spice and bramble. Beautiful complexity and texture with earthy flavours of black cherry, cocoa and tobacco. The palate is fleshy and the tannins chalky, with underlying power and precision. It is vibrant and youthful with an elegant acid backbone that lends itself to wonderful aging potential.

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

Allergens: Contains Sulphites



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