



SINGLE VINEYARD REDSTONE

CHURCH ROAD 1 SYRAH 2021

WINEMAKERS

Chris Scott, Craig Thomas

VITICULTURISTS

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“Terroir is a French word with no direct English translation. It can be described as the flavour of the place. The same grape variety grown in different sites, even in the same region, will demonstrate a unique character related to those individual sites. Differences in soil, slope, altitude, and shelter can subtly or dramatically alter the resulting wine, even over distances of a few metres. The very best sites growing well suited varieties, will produce wines that stand out amongst their peers. Wines of recognisable personality, presence, and above all, quality. Church Road 1 is a range of single vineyard wines that showcase the terroir of our best vineyards.”

Chris Scott, Chief Winemaker

VINEYARD

Redstone Vineyard:

Situated in the Bridge Pa Triangle Winegrowing District, Redstone is approximately 40 M above sea level, far enough inland to be sheltered from the sea breeze and in the lee of Roy's Hill which protects the site from cold air draining out of the mountains to the west. This makes Redstone one of the warmest vineyards in Hawke's Bay, perfect for the cultivation of later ripening varieties. The soils here are known as red metals, formed by a 10,000 year old, free draining, alluvial greywacke gravel riverbed since covered by a shallow layer of wind-blown loess and iron rich volcanic ash that is responsible for the distinctive rust coloured staining of the stones. This site typically produces ripe, supple and very aromatic Syrah with an amalgam of red and black fruit and lifted floral fragrance.

VITICULTURE

2021 was another exceptional year in Hawke's Bay, with warm, dry, settled weather over most of the season. A significant sustained drought period lasted from mid-summer through until well after harvest was completed, allowing for all fruit to be harvested in optimum condition. A little cooler than 2020, the vintage is characterised by exuberant aromatics and excellent structure and we should see some very long-lived wines.

The vines were trained to 2 cane VSP and we employed extensive shoot and fruit thinning, along with bunch positioning, shoulder removal, declumping, close canopy trimming and 100% removal of leaf through the fruit zone, to ensure a balanced, evenly spaced and well exposed crop. Soil moisture was monitored regularly to regulate a deficit drip irrigation programme. This kept the vines in a functioning yet low vigour state that promoted both ripening and concentration. Approaching harvest time, we visited the blocks every 2 or 3 days, tasting, evaluating flavour and ripeness and checking for condition to ensure we picked at the ideal moment, aiming to achieve a balance between density, power, freshness and precision in the resulting wines.

Predominant Clones: 470 (75%), Mass Selection (21%), other (4%)

WINEMAKING

Most of the fruit was selectively harvested across an automated sorting table to remove any green material before being crushed to fermenters, while a small proportion (9%) was whole bunch fermented, providing another layer of aromatic lift to the wine. Fermentation was allowed to peak at 34 deg C ensuring good extraction of colour and ripe tannin. The wines were allowed to undergo post fermentation maceration for a total time on skins of between 2 to 3 weeks. This maceration period brought greater richness and texture to the palate and helped to integrate and balance the tannins in the wine. This was further aided by regular aeration, which also stabilized the colour and opened up the fruit aromatics, downplaying leafier herbal notes and allowing the aromatic floral and spice notes to shine. We tasted daily to determine the amount of aeration and to determine the optimum time to drain and press. The component wines were then filled to French oak barriques (35% new) to complete malolactic fermentation and subsequent maturation for 17 months, with the first 6 months barrel maturation conducted on lees to help further build palate texture. The final blend was a barrel selection representing the typicity of our Redstone vineyard Syrah, highlighting the personality of this special corner of Hawke's Bay. The blend was racked for clarity and to avoid any unnecessary stripping effect, was bottled without any subsequent fining or filtration.

WINE

This Syrah is built around a core of brambly dark berry fruit, carrying lifted aromatic notes of violets, lavender and warm spice, complimented by underlying complexities of new leather, savoury smoky roasted notes, subtle toasty oak undertones and a ferrous minerality typical of this vineyard. The palate is fine and long with a polished tannin structure and gentle mid-palate flesh combining to produce a very even and seamless mouthfeel. While approachable now, good Hawke's Bay Syrah will age gracefully for 15 years or more.

Alc 13.5% v/v | **TA** 6.08g/L | **pH** 3.61 | **RS** 1.7g/L