



## TOM SYRAH 2021

### WINEMAKERS

*Chris Scott, Craig Thomas*

### VITICULTURISTS

*Graham Bartleet, Claire Pinker*

*“Made only in exceptional vintages, Our TOM wines are dedicated to the memory of Tom McDonald, a visionary Hawke’s Bay winemaker who was one of the most influential pioneers of New Zealand’s quality focussed wine renaissance. Simply put, these are our best wines. No effort is spared. They represent the culmination of the collective experience and understanding of our team past and present, applied to some of the best parcels of winegrowing land in Hawke’s Bay.”*

**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 wine 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, which 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; our aim was to achieve a balance between density, power, freshness and precision in the resulting wines.

**Clones: 43% 470, 41% Chave, 13% 174, 3% other**

### 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 two to three weeks. This maceration period brings greater richness and texture to the palate and helps to integrate and balance the tannins in the wines. This is further aided by regular aeration, which also stabilises colour and opens up fruit aromatics, downplaying leafier herbal notes and allowing the aromatic floral and spice notes to shine.

We taste 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 (36% new) to complete malolactic fermentation and subsequent maturation for 17 months, with the first six months barrel maturation conducted on lees to help further build palate texture. The final blend was a barrel selection of our very best Syrah parcels from the 2021 vintage. The blend was racked for clarity and, to avoid any unnecessary stripping effect, was bottled without any subsequent fining or filtration.

### WINE

A wine of great depth, the fruit expresses as ripe berry and black plum, with top notes of violets, lavender, liquorice and anise. The vibrant fruit has leant a more serious, brooding nature by darker complexities of warm earth, new leather, cedar, cacao and savoury roasted notes along with an underlying ferrous minerality typical of this vineyard. The palate is fine, full and long with a silky tannin structure giving an overall impression of elegance, completeness and restrained power. While approachable now, good Hawke’s Bay Syrah will age gracefully for 20 years or more.

**Alc 13.5% v/v | TA 6.2g/L | pH 3.52 | RS 1.8g/L**