

Swift

2019 Bridge Pa Triangle Syrah

This Syrah is a combination of techniques learned from working and traveling around the world. It is the new generation classic from Hawkes Bay Syrah. Mindfully made and mindfully grown. Partnering with responsible growers and using low intervention winemaking, unfinned and unfiltered for maximum expression of place.



Vineyard and Winemaking:

The grapes are sourced from Cardoness Vineyard located on the NW side of the Bridge Pa Triangle, in Hawkes Bay. This was the first season in conversion to organics. A very long, hot growing season with warm days and cool nights.

Picked in early April by hand, a mixture of Chave and Mass Selection clones, field blended and co-fermented.

Barrel fermented. 100% whole bunch. 33% new French oak. Plunged by hand twice daily.

This was on skins for 23 days. Pressed off to the same barrels, where it aged for 22 months on lees. Unfinned and Unfiltered.

Minimal SO₂ additions.

Bottled August 2021

1145 bottles produced.

Analysis:

pH: 3.72

TA 5.63

RS: DRY

ALC/VOL: 12.5%

Tasting Notes:

A powerful, tightly bound nose of a wild flint, spices and blue fruits. The palate is generous and juicy. Fine tannin coats the mouth from the whole bunch fermentation intertwined with the natural acidity. This wine has serious drinkability, with the hallmarks to age exceptionally well. A punchy, bold wine that is perfect to serve with a range of dishes from charcuterie platters to BBQed meats.

