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CRU

HERETAUNGA ROSÉ OF SYRAH 2023

Blend

97% Syrah, 3% Viognier

Season Summary

Hawke's Bay had an incredibly unique season with regard to climate, spurred by a La Niña weather pattern persisting for its third year, bringing significant precipitation, and mild overnight temperatures. A lull in rainfall over flowering was a welcome blessing, allowing for a brilliant fruit set for Syrah. A cooler, wet interim resulted in a long hang-time on the vines, with harvest dates being later than those of the recent past.

Viticulture

Sourced from the Mangatahi district where vines grow on the classic loam soils over red metal gravel. The clones are 470 and the heritage Stonecroft clone grafted on 3309C and Riparia Gloire rootstocks. The season brought out the best of the viticulturist's tool kit. High disease pressure as a result of the extraordinary rainfall experienced. Rigorous canopy management was employed to ensure optimal light interception, and airflow to mitigate disease pressure, along with appropriate crop adjustment made for phenologically ripe, clean, fruit destined for Rosé.

Harvested 18 April 2023.

Winemaking

The Syrah and Viognier grapes were hand picked together in the early morning to retain freshness and quality, and immediately whole bunch pressed at the winery to ensure only gentle extraction of tannin and lightness of colour. After cold settling the wine was cool fermented in stainless steel with a cultured yeast and left on lees for 10 months. This approach has allowed us to produce a wine with brilliant natural salmon colour, light fine tannins, delicacy of flavour, with complexity and breadth coming from lees contact. A serious winemaking approach for a serious dry rosé.

Tasting Note

A brilliant natural pale salmon colour. Lovely delicate flavours of fresh berries, meadow herbs, apricot and just a hint of cinnamon with complexity and breadth on the palate coming from lees contact. A refreshing finish with dry talcum powder tannins. A serious Rosé.

Chemical Analysis

Alcohol: 13.0%

TA: 7.0 g/L

PH: 3.36

Suitable for Vegetarian/Vegan: no