



CRU

HERETAUNGA SYRAH 2022

Blend

100% Syrah

Season Summary

A warm beginning to the 2022 Hawke's Bay season allowed for good flowering and fruit set. As the season progressed, elevated humidity levels and rain toward harvest time caused some disease pressure. This was mitigated by intensive management of the canopy, crop load, and careful hand-selection at harvest..

Viticulture

100% Gimblett Gravels fruit from Omahu, predominantly Mass Selection clone (75%), with smaller portions of All Saints and Baileys. Hand tended, low yielding vines allow for greater concentration in the resulting wine.

Harvest Dates: 26th & 27th March 2022

Winemaking

100% destemmed but not crushed prior to fermentation. Very gentle extraction with one gentle pump over each day of fermentation. Pressed soon after dryness. Barrel ageing of 14 months in French oak barriques, 35% new.

Tasting Note

Deep ruby red colour. Aromas of ripe blackberry, plum, red liquorice, and delicate florals show beautifully. The palate is medium bodied with flavours of ripe black fruits, raspberry, anise, pepper, thyme and a thread of vanilla, cinnamon and cedar from oak and fruit. The finish is long with a savoury twist.

Chemical Analysis

Alcohol: 12%

TA: 5.4 g/l

pH: 3.81

Suitable for Vegetarian/Vegan: Yes

