

STONECROFT

Gimblett Gravels Reserve Syrah 2022



Stonecroft has the oldest Syrah vines in New Zealand. These vines were rescued by the founder of Stonecroft, Dr. Alan Limmer, from the Te Kauwhata Research station and planted at Stonecroft in 1984. The Reserve Syrah is our flagship wine and this year was a single vineyard wine made from fruit sourced from our Mere Road Vineyard.

Vintage: 2022 was a trickier vintage than the few preceding it, we did have a run of fantastic vintages so probably due one with a few more challenges. February was hot and humid with higher rainfall than usual, but then southerlies moved in and did provide a couple of weeks of better weather. The Syrah at our Mere Road Vineyard still gave us some great fruit.

Wine:

Colour: Deep, dense ruby colour.

Aromatics: A fresh bouquet with raspberry and boysenberry together with subtle notes of sweet spice.

Palate: An elegant style with red and black fruit flavours, particularly raspberry, cherry and boysenberry, smooth finish with soft tannins.



Technical Info:

Region: Gimblett Gravels Wine Growing District®, Hawke's Bay.

Vineyard: Mere Road.

Variety: Syrah.

Harvest: Hand harvested on 26th and 28th March 2022.

Vinification: Fermented in open-top stainless steel fermenters. Hand plunged two times daily. Post fermentation soak for two to three weeks followed by maturation in barrel.

Maturation: Matured in French oak barriques for 17 months.

Bottled: 12th October 2023.

Analysis: Alc 13% vol.

Closure: Screwcap

Production: 60 cases.

Cellaring Potential: 7-9 years.

