

STONECROFT

Gimblett Gravels Serine Syrah 2022



The name 'Serine' came about after speculation over the origin of our oldest Syrah vines, which are the oldest Syrah vines in New Zealand. At one stage, it was thought the clone of Syrah might be Serine. That was never established but the name stuck. We pick our Syrah in a number of different batches, as we have different clones, vineyards and ages of vines. For the Serine Syrah we aim to make a serious wine which will develop in the bottle, but one which does not need to be cellared for years before drinking.

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 ruby red colour.

Aromatics: A fruity bouquet with notes of raspberry and blueberry together with hints of pepper.

Palate: Red and black fruit flavours with a smooth finish. Will develop further complexity with bottle age.



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 barrels for 17 months.

Bottled: 11th October 2023.

Analysis: Alc 12.5 % vol.

Closure: BVS.

Production: 360 cases.

Cellaring Potential: 4-6 years.

