

# STONECROFT

## Gimblett Gravels The Original Syrah 2018



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. We still have the original row of vines. With The Original Syrah we have used just a single barrel of wine to make a super premium wine, which has been made from fruit picked from the oldest parcel of vines. This is only the third time this wine has been made.

**Vintage:** Flowering was good, and we were not affected by any frosts in 2018. Spring and early summer were warm and mid-summer Hawke's Bay experienced very warm weather with hot, dry conditions. In March there was some unsettled weather which meant picking before and after the rains and decisions about whether to risk leaving fruit out longer or not. Overall it was an excellent vintage.

**Wine:**

**Colour:** Deep, dense ruby colour.

**Aromatics:** Warm black fruit aromas, with nutmeg, cinnamon and anise.

**Palate:** A dense flavour profile with blackberry and blackcurrant fruit flavours, cedar and sweet spice with touches of leather and pepper plus a great tannic structure, which will mellow with age. The wine has a long finish. Will reward cellaring.

### Technical Info:

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

**Vineyard:** Mere Road.

**Variety:** Syrah.

**Harvest:** Hand harvested on 9th April 2018.

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

**Maturation:** Matured in a single new French oak barrel for over 18 months.

**Bottled:** 15<sup>th</sup> January 2020.

**Analysis:** Alc 13% vol.

**Cellaring Potential:** 7-9 years.



