

SAORSA ¡NO PASARÁN! 2021 SYRAH HAWKE'S BAY

VINEYARD- Single Vineyard wine from the steep sandstone over limestone slopes of Roy's Hill situated high above the Gimbeltt Gravels stoney soils. This presence of light and heat combined with the natural slope of the site and cooling winds allows for some of Hawke's Bay's best Syrah to boast both masculine power while still retaining it's delicate beauty.

GROWING SEASON- 2021 was a stunner! After two exceptional harvests in the years prior, we could not of foreseen one of this absolute quality. Again Hawke's Bay saw a warm and dry winter season continuing the drought conditions from the end of 2020 this led to an extremely early bud burst in the vineyards. The growing season was also warm and dry leading to one of the earliest starts to harvest we have ever seen. The summer and Autumn period were long and dry, allowing us to pick when we wanted with no pressure from rain. 2021 saw perfect conditions across all varieties from early too late, with acidity being the best seen in years and an absolute highlight from the year being Syrah.

VINIFICATION- Hand harvested 9th April and transported to the winery where the fruit was transferred to fermenter and gently foot crushed to allow for 100% whole cluster fermentation. A short cold soak period led to fermentation with indigenous yeast. Cap management was gentle délestage in the presence of oxygen. Fermentation and maceration lasted 33 days before being pressed. A short settling period before running the wine to a mixture of 500L Puncheons and barriques (30% New) where malo-lactic fermentation started in the following spring. Aged in oak for an incredible 28 months with a single bâtonnage post Malo-lactic fermentation. Blended and naturally gravity settled in tank prior to bottling with no fining or filtration and only a small addition of sulphur. Bottled 06th November 2023.

Alcohol- 14.0%