



## Tasting Notes



owhanake  
bay estate

Anchorage  
2015

Premium Syrah  
*Waiheke Island*

# Anchorage Syrah 2015

## Waiheke Island

### Harvest

24.1 Brix  
3.6 pH | 6.3 TA

### Cellaring

Drinking superbly now.  
Cellar for further 5 years.

### Style

- aromas of blackberries & sweet cherries with a hint of oak and spice
- smooth on the palate featuring berries & almond with a Mediterranean influence, especially sea salt and olives, with an elegant velvety finish
- a sophisticated wine - due to the length of cellaring this wine has now reached its 'secondary stage' and shows more complexity and structure than younger wines.

### Vineyard

- 1 acre tucked away in Owhanake Bay, at the western end of Waiheke Island, sloped towards the water
- vines are tended in the traditional way by hand, with selective shoot thinning, leaf plucking and hand harvest
- vines are not irrigated and are low yielding, leading to concentrated flavours
- a season with above average sunshine, warm temperatures, and well-timed intermittent rain.

### Winemaking

- berries crushed into open fermenters, with a brief cold soak on the skins to release the impressive colour
- hand-plunged during fermentation
- 100% French oak, 30% new
- 11 months maturation in barrels.

### Awards

*London International Wine Challenge*  
◦ 2019 Commended



Order online at  
[www.owhanake.co.nz](http://www.owhanake.co.nz)