



Tasting Notes



owhanake
bay estate

Anchorage
2018

Premium Syrah
Waiheke Island

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Waiheke Island

Harvest

20 Brix
3.64 pH | 8.25 TA

Cellaring

Delicious drinking now.

Style

- spicy aromas of white pepper, dark summer fruit, and a hint of toasted oak
- fresh, bright, and juicy, in a pinot-esque style
- plush on the palate with notes of ripe red plums, sour cherries, with just a hint of cinnamon and vanilla with a light pepper spice
- a lighter style wine with a smooth generous finish

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 more challenging season, with cooler temperatures, but as a lot of personal care and attention is given the vines, good amounts of quality grapes were harvested.

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
- 9 months maturation in barrels.



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www.owhanake.co.nz