



Tasting Notes



owhanake
bay estate

Anchorage
2020

Premium Syrah
Waiheke Island

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Waiheke Island

Harvest

20.8 Brix
3.5 pH | 8.25 TA

Cellaring

Drinking superbly now.
Cellar for up to 20 years.

Style

- aromas of raspberries and cherries with a hint of gunsmoke
- smooth on the palate featuring cherries & roses with a Mediterranean influence, especially sea salt and tapenade, complemented by oak, leading to a generous finish
- impressive structure leads to the ability for great cellaring potential for this wine.

Vineyard

- 1 acre tucked away in Owahanake 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 that was significantly hotter and dryer - just what syrah loves.

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, 27% new
- 9 months maturation in barrels.



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www.owhanake.co.nz