

# Novum Syrah 2023

## SINGLE VINEYARD



### Vineyard

Syrah grown in Marlborough sits on the edge of climatic suitability. However, after years of working with this variety we have learnt that the high number of sunshine hours combined with careful attention in the vineyard can produce wines of the most astonishing concentration and flavour. We planted 1 acre of Syrah vines 7 years ago with the express desire to make a truly great Syrah. This is no small undertaking. We put together 20 years' worth of learnings on soil type, root stock, row spacings, canopy management, pruning techniques, and winemaking into the development of this one acre of vineyard. The resulting vineyard stands out – it's different from every vineyard around it. Extremely close-planted at just 1.4 by 1.5 metres, with 5,600 plants per HA, with the fruiting wire sitting only 500 millimetres off the ground to achieve optimum effect from the radiated ground heat. Planted amongst the Syrah vines are Viognier plants (3%), which are a traditional varietal mix used in select parts of the Rhône Valley to add mid-palate weight and fix colour when co-fermented with Syrah.

### Growing Season

The La Nina weather system was still active in the spring of 2022 bringing with it higher rainfall and humidity than we would normally expect. The small scale of our Syrah plantings and the hands-on nature of our work in it allowed us to keep on top of any disease pressure relatively easily, although it did mean that we had to invest heavily in man hours to manage the speed of growth in the canopy. This work really paid off once December arrived bringing much needed dryness and heat

### Wine Analysis

Alcohol	13.5%	Residual Sugar	<1g/L	Cellar	6-9 years
pH	3.84	Composition	97% Syrah, 3% Viognier	Winemaker	William Hoare

**Novum Wines**

Marlborough, New Zealand

into the canopy zone. By the time we reached harvest in early April the grapes achieved full flavour ripeness with not a hint of disease which was impressive given the start to the season. *"The vines are now old enough that you can see the intent of the vineyard in the quality of the fruit that we are now harvesting. Choices made such as spur pruning have aided the growth of perfectly small bunches of fruit with no shoulders which are producing intensely flavoured fruit."* says winemaker William Hoare.

### Winemaking

Once de-stemmed into open top fermenters Syrah grapes sat on skins prior to kick-off of wild yeast fermentation (about 5 days), then pumped over 2 times a day during active ferment. After 35+ days on skins the wine was basket pressed, racked and transferred to French oak puncheons (30% new oak). The wine was aged in barrel for 14 months with the final wine blended in May and bottled 30 May, 2024. 1536 bottles produced.

### Tasting Note

Deep, rich black ruby in colour, this is an elegant, classic style of cool climate syrah - peppery, complex and intense. On the nose, a cascade of white peppercorns, black cherry and ink mingle with lifted violet aromas, all underpinned by hints of an attractive wild game character. The palate is vibrant, rich and deep, with ripe blackberry and blackcurrant, charred cedar and spice. Polished fruit tannins combine with a concentrated purple violet roundness to give a long satisfying silky finish.

