

Element Vineyard Gimblett Gravels Syrah 2020



TASTING NOTES

The 2020 Element Vineyard Syrah is a portrait of fragrance and texture, showing the Gimblett Gravels' rare combination of density and freshness. A high proportion of whole-bunch and signature co-fermentation with Grüner Veltliner lifts the bouquet into beguiling floral and spice notes - violet, star anise and smoked black pepper - woven with black plum, lifted currant and briny black olive notes.

On the palate it is compact and finely textured with bright acidity and attractive cocoa-powder tannins. Gentle oak and lees ageing adds richness and length without obscuring the site's clarity. Perfumed with layered complexity now, it also promises rewarding development in bottle where it will reveal Syrah's evocative tertiary nuances.

2020 VINTAGE

The 2020 season was only slightly warmer than usual, delivering ripeness without excess and preserving an elegant balance across varieties. Warm, steady days encouraged flavour accumulation while cool nights maintained bright acidity and chiselled structure, resulting in wines that are both concentrated and poised.

Crucially, the season brought no adverse weather events, although the nationwide lockdown due to Covid-19 still brought challenges. 2020 is a quietly assured vintage: ripe, generous yet disciplined and showcasing the Gravels' quality with clarity and long-term promise.

Alcohol: 13.0%

Total acidity: 6.5 g/L

pH: 3.89

Residual sugar: Nil

Total SO₂: 37 mg/L

GIMBLETT GRAVELS TERROIR

The Gimblett Gravels Winegrowing District is renowned for and defined by its ancient riverbed soils. Pure gravel is layered with lenses of sand, silt, and clay. These free-draining alluvial gravels absorb and radiate heat, creating the perfect conditions for ripening Syrah in a cool-climate style.

The result is fruit with vibrant aromatics, fine tannins, and a mineral backbone. It is a style that speaks more of elegance than power, and of place more than polish.

ELEMENT VINEYARD

In the northern part of the Gimblett Gravels subregion lies the family-owned Element Vineyard. With a singular hectare of Syrah, it is one of the smallest vineyards in this prestigious winegrowing district, yet it produces fruit of remarkable depth and energy.

The Smiths took over the custodianship of the property in 2012, and quickly adopted a growing philosophy that was rooted in balance between art and science, instinct and knowledge. Believing that when the elements of the land are in harmony, the fruit will follow, we knew they were ideal grower partners.

No herbicides or systemic controls are used, and every decision is made with the health of the vineyard and its ecosystem in mind.



WINEMAKING PHILOSOPHY

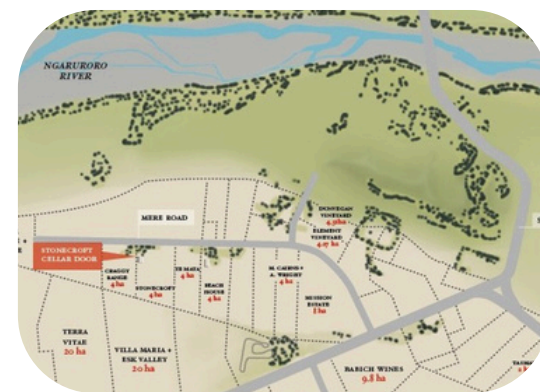
Hand-picked on 2 April 2020, the fruit was carefully transported to the winery with our aim of capturing the perfume, texture and signature ppower of the Gimblett Gravels.

Roughly 60% of the fruit was retained as whole bunches and a co-ferment with a small amount of Grüner Veltliner skins introduced a white pepper thread that complements the black pepper of cool-climate Syrah.

Hand-plunged once natural fermentation commenced, the wine was drained and pressed to French oak barriques (35% new). It went through natural malolactic conversion and matured on lees for 15 months.

After combining the barrels and allowing the wine to gently settle, it was racked and carefully bottled without filtration in August.

Gimblett Gravels Winegrowing Association.



Blank Canvas
NEW ZEALAND

Vineyard: Element Vineyard

Subregion: Gimblett Gravels >

Hawke's Bay

Soil Type: Ancient free-draining gravels over sand, silt and clay.

Average Vine Age: 22 years

Farming: SWNZ Certified

Altitude: 50 meters

Aspect: North/South rows

Clone: MS (Stonecroft) & Chave

Trellis: Cane pruned VSP

Harvested: 2nd April 2020

Harvest: Hand-picked, hand plunged

Fermentation: Wild, 60% whole bunch fermentation, Gruner Veltliner co-ferment.

Vessel: 100% French oak barriques (35% new)

Maturation: 18 months on lees

Finishing: Unfiltered

Bottled: 25th August 2021