

BLOCK RANGE

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Expect terroir, typicity and an element of craft. Unique single blocks from our estate, selected for their flavour and structure. A refined and complex range that elevates cuisine.

S BLOCK SYRAH 2016

Winemaking

The Syrah was Hand harvested late in the season at full ripeness from our Lodge and Outpost Blocks and fermented in Open Top fermenters. The wine then matured for 5 years in barrel before being blended and bottled for release.

A small percentage of Pinot Noir (5%) and Malbec (4%) was blended in during maturation in barrel to further enhance the complexity of this wine.

Vintage

2016 was dry and a little warmer than average. There were small bunches and berries with great concentration, and we experienced very low crops. The acid and flavour balance allowed picking at moderate sugar levels.

Aroma & Palate

Hints of aniseed and dried red plums. Layers of bright red fruit with vanilla notes creating a finely balanced and long, dry finish.

Suitable for vegans/vegetarians.

REGION:	Marlborough - Waihopai Valley and Omaka Valley
VINTAGE:	2016
HARVESTED:	13 & 20 April
BRIX:	22.5 - 23 Brix
ALCOHOL:	13%
pH:	3.49
TOTAL ACID:	5.9 g/L
RESIDUAL SUGAR:	0.1 g/L
WINEMAKER:	Paul Bourgeois and Richelle Collier
VITICULTURIST:	Adam McCone

