

# CABLE BAY 'RESERVE' SYRAH 2020

Waiheke Island, Auckland

We make our Reserve wines only in the very best vintages. Only 80 cases of this wine were made. We selected three barrels, after élevage, which we felt were the most expressive of our site and season.

Our vineyards grow in salt laden ocean air on mineralised clay volcanic soils with no irrigation; island attributes which contribute salinity, minerality, natural flesh, weight and softness to our wine.

The low-yielding, north-facing hillside slope it is grown on adds to the quality and concentration, and we use lower toast oak to ensure the site and fruit characters sing.

It is a well-regarded wine with concentration yet elegance and an incredible ability to communicate its origin.

Richard Hemming MW likened it to Northern Rhone examples from Hermitage and Côte Rôtie. In Jancis' Robinson's opinion, Syrah is "New Zealand's hidden asset".

## TASTING NOTE

Dark purple and ruby appearance with a pink rim leads to a bouquet of ripeness, concentration and power. This wine bursts with fresh crushed blackcurrant, dark cherry, smoky bacon and cocoa beans. The palate is firm, with depth and complexity, yet is elegant and fluid. It is velvety in texture, well poised with bramble characters and lovely structure from the whole bunch portion. This wine is both intense and delicate, and displays the attributes of our Waiheke Vineyard and winemaking. A lovely reflection of the season.

## VINEYARDS & VITICULTURE

Our Waiheke Vineyard is entirely owned and managed by Cable Bay Vineyards to ensure we produce the best quality fruit possible. We practice regenerative viticulture, and we are accredited with Sustainable Winegrowing NZ. We are located on the sun-drenched, western side of the island, on steep slopes overlooked by Rangitoto volcano. We have predominantly mineralised clay volcanic soils over Jurassic era rock. This type of geology and soil provides wines with great mid-palate weight and minerality. This wine is made from the Hermitage MS clone of Syrah.

## WINEMAKING

These Syrah grapes were handpicked in March 2020, and immediately brought across the road to our winery. The ferment was predominantly whole berry, with 10% whole bunches. We fermented some with wild yeast, and some with carefully selected strains. At pressing, only the free run wine was retained, and run to French oak puncheons and barriques. In 20% new oak, it aged for 14 months before assemblage, and then a further 2 months integrating together as a blend in tank, before bottling.

VARIETY	100% Syrah
VINTAGE	2020
REGION	Waiheke Island, Auckland
SINGLE VINEYARD	Waiheke Vineyard
HARVEST DATE	19th March
YIELD	1.6kg/vine
ALCOHOL	13.0%
SWEETNESS	Dry
ACIDITY	5.9g/L
VINIFICATION	Wild fermented and matured in French oak for 12 months
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 15+ years
PRODUCTION	80 cases
RRP	NZ\$105.00

