

CABLE BAY SYRAH 2021

Waiheke Island, Auckland

Our Waiheke Syrah is of exceptional quality and is one of New Zealand's rarest wines.

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. It displays fragrant blue floral aromas and dark berries, and has much less black pepper notes than its Hawkes Bay counterparts. The exciting potential in our Syrah is worlds apart from the fuller, warmer new world Shirazes.

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".

95 points - Cameron Douglas MS

93 Points - The Real Review

TASTING NOTE

Dark purple and ruby appearance with a pink rim leads to a bouquet of ripeness, concentration and power. On the nose, the wine bursts with aromas of fresh crushed blackcurrant, rosemary flower and violet, layered with smoky clove and new leather. The palate is opulent and velvety in texture, with concentration, ripeness and power. Plum, dark cherry and cocoa beans are vibrant and lingering. This wine is both intense and delicate. A lovely reflection of the 2021 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 hand-picked in March 2021, on a cool morning, and immediately taken across the road to our winery. The ferment was 100% whole berries, which helps to enhance the floral and bright fruit characters in the wine. At pressing, only the free run wine was retained to ensure delicacy, and run to French oak puncheons and barriques. In 20% new oak, it aged for 21 months before assemblage and bottling.

VARIETY	100% Syrah
VINTAGE	2021
REGION	Waiheke Island, Auckland
SINGLE VINEYARD	Waiheke Vineyard
HARVEST DATE	10th March
YIELD	1.7kg/vine
ALCOHOL	13.5%
SWEETNESS	Dry
ACIDITY	6.4g/L
VINIFICATION	Wild fermented and matured in French oak for 21 months
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 10+ years
PRODUCTION	400 cases
RRP	NZ\$54.00

