

ESTATE SYRAH '25

Sourced exclusively from Te Mata Estate's own vineyards, the estate wines represent the best qualities of their variety, vintage, and Hawke's Bay origin.



VINEYARDS

Estate Syrah '25 was harvested between 1 and 10 April 2025 from Te Mata Estate's own vineyards in Hawke's Bay's Dartmoor, Bridge Pā Triangle and Gimblett Gravels sub-regions.

WINEMAKING

The individual parcels of Syrah from each plot were destemmed for fermentation and remained on skins for extended maceration before pressing. The wine was then run off to a mixture of new and seasoned French oak barrels for 12 months' maturation, during which time it was regularly topped and raked. The wine received traditional egg white fining before bottling.

TASTING NOTE

Brilliant crimson with a vibrant purple hue, the Estate Syrah '25 is bright, perfumed and immediately inviting. Raspberry coulis, boysenberry and warm blackberry syrup are layered with violets, pink peppercorn, cinnamon and hints of char. Soft, dense and medium bodied, the palate combines ripe red and dark fruits with creamy, dark chocolate-like tannins and balanced acidity that brings energy, focus and texture. Instantly approachable and immensely satisfying, Estate Syrah '25 flows to a long finish with lingering spice, vanilla and berry richness.

FOOD MATCH

Estate Syrah '25 is a wonderful accompaniment to all red meats, savoury and lightly spiced dishes of Mediterranean cuisine, as well as soft cheeses.

CELLARING POTENTIAL

Estate Syrah '25 will continue to evolve in bottle for four years from harvest.

TECHNICAL ANALYSIS AT BOTTLING

pH	Total acidity as tartaric	Alcohol	Residual Sugar
3.67	5.5gpl	13.0%	Dry