



OMAHU

SYRAH, GIMBLETT GRAVELS, HAWKE'S BAY 2024

Blend

100% Syrah

Season Summary

A classic Hawke's Bay vintage, with low rainfall through the spring and summer months, along with a modest diurnal shift from the onset of ripening.

Viticulture

Handpicked parcels from the stony riverbed soils of our Omahu Vineyard in the Gimblett Gravels sub-region. Naturally low cropping. Light canopies yielding 1kg of fruit per vine allow for increased concentration in the resulting wine. The vineyard is run to Sustainable Winegrowing New Zealand standards, under a nil-residue spray program.

Harvest Dates: 3 April 2024

Winemaking

Destemmed but not crushed prior to fermentation with a small portion of whole bunch. Very gentle extraction with one gentle plunge each day throughout fermentation. 18 months aging in French oak barriques and foudre, 40% being new.

Tasting Note

Deep, brooding, dark garnet colour. Fragrant dark fruit, pepper and spice characters, possessing long, fine-grained tannins.

Chemical Analysis

Alcohol: 13.5%

TA: 5.9 g/l

pH: 3.73

Suitable for Vegetarian/Vegan: Yes

284 x 6-packs produced

