



CRU

HERETAUNGA SYRAH 2023

Blend

100% Syrah

Season Summary

A warm spring with generous rainfall and minimal frost made for a fantastic start to the season. With the East Coast experiencing its third consecutive year of a La Niña weather pattern, rainfall continued into summer at unprecedented amounts through to autumn, with our Omahu vineyard rain gauge receiving twice the amount of rainfall this growing season against our historical average.

Viticulture

100% Gimblett Gravels fruit, predominantly Mass selection and All Saints clones. Hand tended, low yielding vines allow for greater concentration in the resulting wine. All vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray programme.
Harvest Dates: 6 April 2023

Winemaking

100% destemmed but not crushed prior to fermentation. Very gentle extraction with one gentle plunge each day during fermentation. Post pressing, wine was barrel aged for 14 months in French oak barriques, 35% being new.

Tasting Note

Lovely dark black cherry colour promises full grape ripeness. Quite restrained with an almost silky feel on the nose, with raspberry, lavender and sweet herb tones. Bold, ripe plum and brambly blackberries with hints of tobacco, dried sage, gravel and a hint of toasty oak. Full bodied, classic cool climate style with real personality.

Chemical Analysis

Alcohol: 13.0%

TA: 6.1 g/l

pH: 3.72

Suitable for Vegetarian/Vegan: Yes

