



Brix at Harvest 21.5 average

Analysis at bottling

pH 3.6
T.A. 5.7 g/l
RS DRY
Alcohol 14%

Viticultural Practise

Planting Density 2.7 × 1.8m rows
Trellis system VT, Spur Pruned
Yield 4.5 tonne/ha



Syrah — 2016

Vineyard Sites

Cornerstone Vineyard lies at the heart of the renowned Gimblett Gravels viticultural region, strategically positioned at the junction of Gimblett Road and State Highway 50 in Hawke's Bay. This area is celebrated as New Zealand's premier Bordeaux red grape-growing region, and it's easy to see why. The vineyard's unique terroir, composed of riverbed stones and gravels, challenges the vines, leading them to produce a limited yield of small, intensely coloured, and flavourful berries. The resulting grapes give rise to wines with rich, mouth-filling tannins and a depth of character that speaks to the harsh yet rewarding growing conditions.

Vinification

The grapes were carefully handpicked and fermented in small, open vats. Traditional hand-plunging techniques were used to gently extract the rich flavours and colour. After fermentation, the wine underwent varying degrees of post-ferment skin contact to enhance complexity before being pressed off. The wine then proceeded to malolactic fermentation and was aged in French oak barriques, with 30% of the barrels being new, adding subtle layers of oak influence and refinement.

Tasting Notes

Boasting an inky, deep ruby hue, this wine offers aromas of stewed red fruits, hints of raspberry jam, black cherry, black plum, and violets. Subtle light cedar and toast are so well knitted you almost miss them. On the palate, flavours of cooked red plum and hints of tobacco emerge. The finish is long, with fruit carrying right through. An outstanding wine, perfect to drink now or age.