

SYRAH 2024

SINGLE ESTATE, ORGANIC, HAWKE'S BAY, NEW ZEALAND

A fragrant aroma of violet, black cherry and blackberry. Notes of black pepper, 5 spice and cocoa with a hint of thyme and a subtle sanguine edge.

This is a beautifully balanced and complex wine with dark berry, sweet prune and cocoa powder and black olive flavours supported by a silky textured palate with firm but fine-grained tannins, and a hint of vanilla oak giving this Syrah great structure and a long black cherry finish.

VITICULTURE \

Our Syrah vines at our Paritua Vineyard on Maraekakaho Road. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximize ripening potential. Harvest is all by hand once the grapes have achieved physiological ripeness.

WINEMAKING \

Whole bunches are destemmed and partially crushed. We aim for about 20% whole berry in the tank. After several days the ferment is started and kept under 30° C. Regular pump-overs will keep the cap submerged and extract the fine skin tannins present in this wine. Malolactic fermentation takes place in tank during maceration. The wine undergoes elevage for 12 to 14 months in a mix of barriques and puncheons, it is racked once before bottling the year following harvest. We use French oak of which 50% is new.

BEST DRINKING \

This wine will cellar gracefully for several years. Preferred drinking time from late 2025 till 2037 or beyond.

FOOD MATCHING \

Venison Backstrap with Blackberry Jus
Grilled Tuna Steak with Olive Tapenade
Grilled Eggplant and Mushroom Stack

BLEND \

Syrah 100%

ALCOHOL \

Alcohol 13.5% alc

