

SYRAH 2024

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

A perfumed nose of ripe blueberry, blackberry, and violet is layered with white pepper, savoury cured meat, exotic spice, clove, and hints of bouquet garni. The palate is elegant and plush, with satin-textured tannins carrying vibrant black cherry and blackberry flavours. Subtle notes of five spice and white pepper add depth, leading to a long, lingering black cherry finish.

VITECULTURE \

Two Syrah clones are grown in our vineyard, where stony river gravels are overlaid with varying depths of silt loam—from up to 50cm deep to areas where it's entirely absent. This variation influences ripening, with silty soils enhancing peppery character and the stonier sections contributing riper floral and fruit notes. Precision fruit thinning and meticulous canopy management ensure optimal sunlight exposure and airflow across the vines.

WINEMAKING \

The fruit was destemmed and sorted using optical technology before being partially crushed to tank. A short cold soak preceded fermentation, which reached peak temperatures of 30°C. Cap management involved two to three pump-overs daily to optimise extraction. The wine was matured in French oak barriques for over 12 months, with 20% new oak. It was bottled un-fined, following gentle filtration.

BEST DRINKING \

Drink from now up until 2035

BLEND \

Syrah 100%

ALCOHOL \

Alcohol 13.5% alc

FOOD MATCH \

Venison backstrap with blackberry jus
Charred beetroot and goat cheese tart
Aged Manchego

