

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SYRAH 2024

TASTING NOTES

Deeply coloured with notes of concentrated black fruits, violet, leather and sweet baking spices on the nose. The palate is rich and complex, with elegant refined tannins and a long finish.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

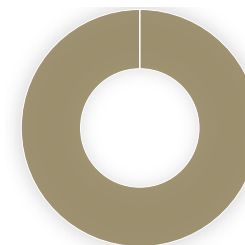
Sourced from the Angler vineyard, grapes were hand harvested in the cool of the morning, followed by cold maceration for 5 days to extract colour and subtle tannins. Fermented in small open top oak cuves with minimal hand plunging, the skins were basket pressed to French oak barriques for 18 months maturation prior to blending and bottling. Bottled un-fined and un-filtered, some natural sedimentation may occur.

FLAVOUR PROFILE

Plum		Black pepper	
Dark chocolate		Leather	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 05 April 2024

Alc	12.1%
RS	0.18g/L
TA	8.0g/L
pH	3.43

