

esk valley.

HAWKES BAY SYRAH 2017



VINEYARD DESCRIPTION

The grapes for this wine were sourced from grapes grown on the gravelly soils of our Gimblett Road vineyard and similar gravels across the Ngaruroro River at Ohiti Road. These warm stony sites provide excellent drainage with very little water retention, ideal for growing premium quality grapes. Intensive viticultural practices including shoot thinning and bunch thinning were employed to maximise quality.

WINEMAKING

The individual vineyard parcels were destemmed to concrete fermenters and fermented with a mix of wild and cultured yeasts. Hand plunging was employed for colour and tannin extraction and a period of post-fermentation maceration practices before the wine was pressed to barrel for 14 months ageing. A light egg white fining was conducted to soften the tannins prior to bottling.

WINEMAKER'S COMMENT

The colour is youthful medium red. This is an elegant style of Syrah, with red-fruited flavours of raspberries, jam and pepper with a hint of oak spice. The wine is soft and mouth filling but has an underlying acidity providing freshness and length.

FOOD MATCH

Enjoy with red meat and game dishes especially those with middle eastern flavours.

IDEAL DRINKING

2018 - 2020

TECHNICAL DETAILS

Region: Hawkes Bay

Variety: Syrah

Oak Use: 14 months in French oak, barriques and puncheons.

Alcohol: 13.5%

pH: 3.58

Total Acidity: 5.81g/L

Residual Sugar: 0.3g/L

Barcode:



May contain traces of egg products.
Contains sulphites. Suitable for gluten free diets.
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