

esk valley.

Winemakers Reserve

GIMBLETT GRAVELS SYRAH 2016



AWARDS & ACCOLADES

NZ Gimblett Gravels Top 12 Annual Vintage Selection 2016 - Andrew Caillard MW
5 stars - Winestate Magazine 2018

VINEYARD DESCRIPTION

This is a single vineyard wine from the Cornerstone Vineyard in the Gimblett Gravels Winegrowing District. The vines were planted in 1996 in very stony soils. Low yields are now intensively managed to provide Reserve quality fruit.

WINEMAKING

The hand-picked fruit was destemmed and transferred to a 1930s open-topped concrete fermenter. Fermentation began spontaneously and when active the ferment was plunged by hand up to four times daily. Once dry, the wine was macerated on skins and pressed after a total vatting time of around 30 days. Malolactic fermentation was conducted in barrel and the wine then aged for a further 14 months in barrel. The wine was bottled in October 2017. 150 cases produced.

WINEMAKER'S COMMENT

This is a deeply coloured and dense red wine with a youthful hue. It showcases a pure and varietal nose so typical of the Gimblett Gravels, exhibiting dark berries and spice notes which include sandalwood, camphor and black pepper. The wine is soft but has considerable tannin supported by a clean acid spine providing length and freshness. This wine will age well and gain considerable complexity with time.

IDEAL DRINKING

Will reward cellaring. At its best from 2018 - 2026

TECHNICAL DETAILS

Region: Gimblett Gravels
Variety: Syrah

Oak Use: 17 months in French oak barriques. 30% new
Alcohol: 14.0%
pH: 3.54
Total Acidity: 6.75g/L
Residual Sugar: 0.0g/L

