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Winemakers Reserve

GIMBLETT GRAVELS SYRAH 2013

VINEYARD DESCRIPTION

This is a single vineyard wine from the Cornerstone Vineyard in the Gimblett Gravels. The vines are spur pruned and trained on a vertical shoot positioned trellis and intensively managed to provide quality grapes for this Winemakers Reserve label. Yields are kept very low and the fruit has been hand harvested.

WINEMAKING

The fruit was destemmed and transferred for fermentation into a 1930's open topped concrete fermenter. Fermentation began spontaneously and when active the fermenters were plunged by hand four times daily. When dry, the new wine was macerated on skins and after a total vat time of approx 30 days pressed to barrel for malolactic fermentation and ageing. Thirty-five percent of the barrels were new. The wine was bottled in November 2014.

WINEMAKER'S COMMENT

This is a deeply coloured and aromatic wine representing the best of the 2013 harvest. It displays notes of red fruits, blackberries and spice, with a subtle oak complexity. Full bodied and satisfying it also displays an elegance typical of Gimblett Gravels Syrah. 390 cases were produced.

IDEAL DRINKING

Can be enjoyed in its youth but has the potential to gain complexity over many years. Enjoy 2015 – 2022+.

TECHNICAL DETAILS

Sub region: Gimblett Gravels
Region: Hawkes Bay
Variety: Syrah
Alcohol: 14.0%
pH: 3.68
Total acidity: 7.2 g/L
Maturation: 16 months in French oak barriques (35% new)
Residual sugar: Dry
Barcode: 9414416101403



No fining agents were used in the production of this natural wine. Contains sulphites.

Decanting is recommended as the winemaking techniques employed may produce a natural and harmless deposit.