

esk valley.

HAWKES BAY SYRAH 2018

AWARDS & ACCOLADES

Gold - NZ Wine of the Year Awards 2019

VINEYARD DESCRIPTION

The grapes for this wine were sourced from a selection of Hawkes Bay vineyards, growing in both river gravels and limestone. The soils are free drained with very little water retention, ideal for growing high-quality grapes. Intensive viticultural practises including shoot and bunch thinning allowed us to harvest perfectly ripened grapes from 12 to 25-year-old vines.

WINEMAKING

The individual parcels were destemmed on arrival at the winery and transferred to small open-topped concrete fermenters for fermentation. Once active the ferments were managed by hand with hand plunging employed to gently extract colour and tannin. After a period of post-fermentation maceration the grapes were gently pressed and the wine transferred to French oak barrels for 14 months ageing. Both small 228-litre barriques and 500-litre puncheons were utilised, 15% of which were new.

WINEMAKER'S COMMENT

The colour is a medium red, vibrant and youthful. It showcases a nose of raspberries and red fruit with peppery undertones. On the palate, the wine is mouth-filling, soft with flavours of red berries, jam, pepper and spice with an underlying acidity providing freshness and length. Delicious as a young wine, it will nevertheless offer excellent cellaring potential.

FOOD MATCH

Enjoy with smoked and BBQ dishes, either vegetarian or red meats. Also an ideal match for middle eastern dishes.

IDEAL DRINKING

2019 - 2025

TECHNICAL DETAILS

Region: Hawkes bay

Variety: Syrah

Oak Use: 14 months in French oak barrels.

Alcohol: 13.0%

pH: 3.53

Total Acidity: 5.9g/L

Residual Sugar: 0.0g/L



May contain traces of egg products.
Contains sulphites. Suitable for gluten free diets.
www.eskvalley.co.nz