

# esk valley.

## GIMBLETT GRAVELS, HAWKES BAY SYRAH 2015

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### AWARDS & ACCOLADES

4.5 stars - Winestate Magazine 2017

### VINEYARD DESCRIPTION

This wine is a blend of fruit grown in stony sites within the Gimblett Gravels Winegrowing District. The vines are close planted and intensively managed, employing shoot thinning, leaf plucking and bunch thinning to produce high-quality fruit.

### WINEMAKING

The fruit for this wine was fermented in open topped fermenters with both cultured and indigenous yeasts. The new wine was macerated on skins at the completion of fermentation and then transferred to barrel for malolactic fermentation and subsequent ageing. After 17 months maturation in French oak barrels, the individual vineyard parcels were blended and then bottled in March 2017.

### WINEMAKER'S COMMENT

This is a very deeply coloured wine, displaying classic Hawkes Bay Syrah notes of dark berry fruits, pepper and exotic spices with a subtle oak integration. It is soft and full bodied, enjoyable in its youth but with excellent ageing potential.

### FOOD MATCH

Enjoy with red meat and game dishes.

### TECHNICAL DETAILS

Region: Gimblett Gravels, Hawkes Bay  
Variety: 100% Syrah  
Maturation: 17 months in French oak (15% new)  
Alcohol: 13.5%  
pH: 3.54  
Total Acidity: 6.6g/L  
Residual Sugar: Nil



May contain traces of egg products.  
Contains sulphites. Suitable for gluten free diets.  
[www.eskvalley.co.nz](http://www.eskvalley.co.nz)