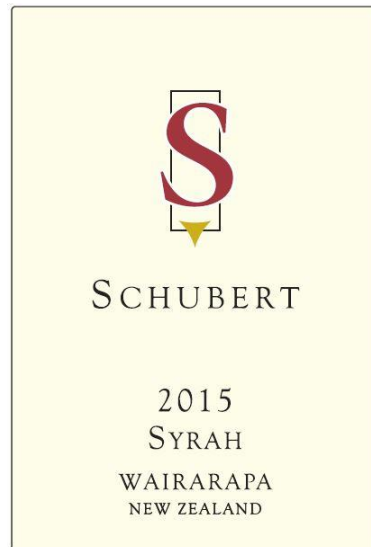




SCHUBERT



2015 SYRAH

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A windy spring and wet spell over the New Year was followed by a hot, dry summer.

DATE OF HARVEST: 17th April 2015

HARVEST & VINIFICATION: Hand-picked and 100% de-stemmed.

Fermentation in stainless steel vats and maceration for 3 weeks.

Aged in 35% new and 65% used French Oak barriques for 30 months.

DATE OF BOTTLING: 15th February 2018

ALC: 14.0% VOL

TASTING NOTES: Vivid purple hue with beautiful cool climate aromas of forest floor, cold coals, layers of spice, cinnamon bark and char with lifted floral notes. A youthful vibrant entrance of lovely ripe whole berries, open fires, leading into layers of forest floor lingering spice with structured firm and gamey tannins. A wine full of life and vigour with a long cellaring potential.

DRINKING TEMPERATURE: 15-17 °C

CELLARING: 8-15 years

CASES PRODUCED: 163

