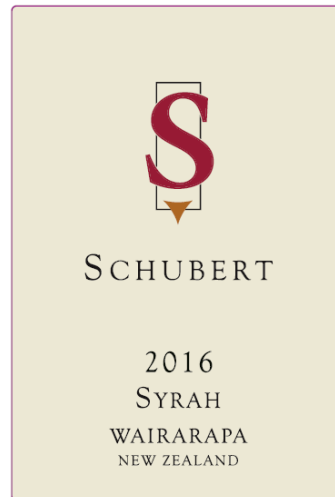




SCHUBERT



2016 SYRAH

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A wet and cold September resulted in a late start to the season. One of the hottest Februarys on record and low rainfall during March allowed for perfect ripening conditions.

DATE OF HARVEST: 20th – 21st April 2016

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 May 2019

ALC: 14.0% VOL

TASTING NOTES: Vivid purple hue with opulent aromas of cassis, plum and dark cherries, with white pepper, cinnamon, mocha and coffee beans. 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: 190

