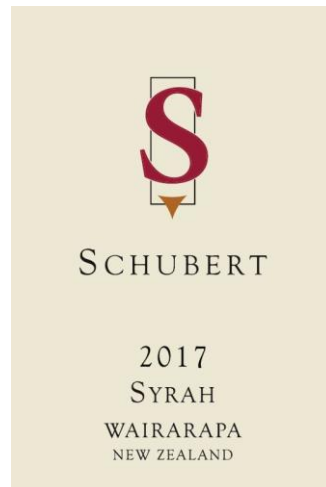




SCHUBERT

---



## 2017 SYRAH

**ORIGIN:** Wairarapa

**CLIMATIC CONDITIONS:** Mild spring temperatures extended into summer, coupled with an unseasonal period of rain, which continued during autumn

**DATE OF HARVEST:** 19th April 2017

**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 36 months.

**DATE OF BOTTLING:** 18<sup>th</sup> August 2020

**ALC:** 14.5% 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

