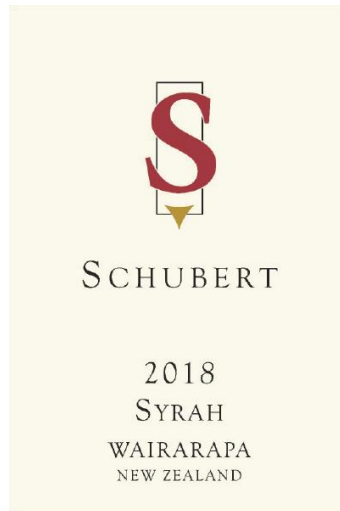




SCHUBERT

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## 2018 SYRAH

**ORIGIN:** Wairarapa

**CLIMATIC CONDITIONS:** A friendly frost-free spring and warm and relatively dry, early summer led to a hot January and February.

**DATE OF HARVEST:** 05<sup>th</sup> April 2018

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

Fermented in stainless steel vats and macerated for 3 weeks on grape skins.

Aged in 35% new and 65% used French Oak barriques for 33 months.

**DATE OF BOTTLING:** 5<sup>th</sup> March 2021

**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 tobacco and 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

