



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: 05th April 2018

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

Fermentation in stainless steel vats and maceration for 3 weeks.

Add in 35% pow and 45% used French Oak barrigues for 33 months.

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

DATE OF BOTTLING: 5th 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 forest floor lingering spice with structured.

DRINKING TEMPERATURE: 15-17 °C

CELLARING: 8-15 years

