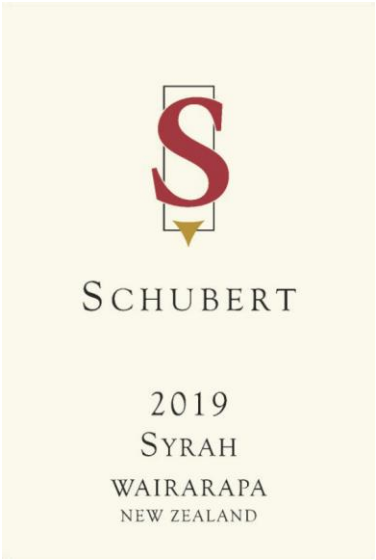

2019 SYRAH

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Spring frosts and wet flowering conditions resulted in reduced yields. By January the soil dried out and vintage conditions became very favourable.

DATE OF HARVEST: 09th April 2019

HARVEST & VINIFICATION: Hand-picked, carefully selected grapes, 100% de-stemmed. Cold-macerated and fermented in stainless steel vats and left on the grape skins for 3 weeks. Aged in 35% new and 65% used French oak barriques for 33 months.

DATE OF BOTTLING: 28th January 2022

ALC: 14.5% VOL

TASTING NOTES: Vivid purple hue with opulent aromas of cassis, plum and dark cherries, carrying fragrant Christmas spices and rich roasted coffee notes. A vibrant entrance of white pepper, ripe whole berries and savoury sage, leading into layers of tobacco with lingering spice and structured, gamey tannins.

A wine full of depth and vigour with a long cellaring potential.

DRINKING TEMPERATURE: 15-17 °C

CELLARING: 8-15 years



- 94 points by James Suckling, October 2022

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