



SYRAH

HAWKE'S BAY
2022

VINTAGE OVERVIEW

Vintage 2022 provided the warmest weather on record in New Zealand. This, along with favourable rain post-flowering set up a fantastic crop for our 2022 wines. An early and compact harvest coupled with hardwork allowed our talented winemakers to produce fabulous wines that rival the last two years vintages with well balanced flavour and acidity.

KEY VINEYARDS

Our Syrah is grown in a tightly-centered group of vineyards in the Bridge Pa sub-region of Hawke's Bay where the climate and free draining alluvial soils are renowned for Syrah.

WINEMAKING

The grapes were harvested into small bins to ensure we had whole berries for fermentation. The fruit was cold soaked in open top fermenters for a brief period before the fermentation process kicked off with natural yeasts from the vineyard and winery. Post fermentation the wine was pressed to oak to undergo malolactic fermentation. It was then assembled, filtered and bottled.

TECHNICAL DATA

Alcohol: 12.5%

pH: 3.61

Acidity: 5.45 g/L

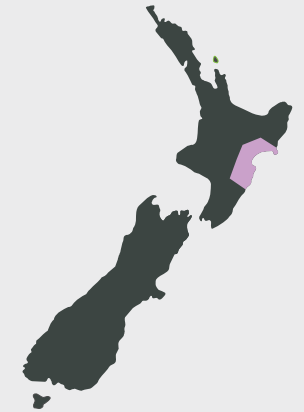
Residual Sugar: < 1 g/L

TASTING NOTES

Fruit aromas of blackcurrant, blueberry and cranberry with savoury characters and oak complexity. The palate is mid weight and retains a fresh crunchy acidity. Texturally, the tannins are very fine and the mouthfeel is full.

FOOD MATCH

The succulent berry flavours of this Syrah pair beautifully with grilled meats or spicy Asian dishes.



Hāhā
WINE of NEW ZEALAND

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