



2010 SV HAWKES BAY SYRAH

'CHALK RIDGE'

REGISTRATION NUMBER: SWD4F6EC46BD

Winemakers Notes

This wine is from our Chalk Ridge block, just to the south of Havelock North. It is a steep, north facing amphitheatre that is strewn with fossilised limestone. We only use the ripest fruit from the top of the hill to craft our SV Syrah. A tiny amount of Viognier (1.33%) from the same block was co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. Vintage 2010 was a stunner and the vineyard was in excellent condition at harvest. The wine spent around 10 months in French oak (about 25% new) before assemblage and bottling.

Analysis

Alc 13.5 % **Acid** 5.9 g/L **Res Sugar** 2g/L **pH** 3.66

Tasting Notes

Colour: A beautiful deep purple/red, with a dense, dark core and bright, flashing purple rim.

Bouquet: The essence of Hawkes Bay Syrah: masses of black fruits, a touch of pepper, some meatiness and lovely, savoury oak.

Palate: A beautifully structured wine. Medium to full bodied with silken tannins and great length. The fruit in the mid palate lasts and lasts

Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

Food Matches

The soft tannins, ripe fruit flavours, black pepper and spice make this wine a great accompaniment to many meat dishes such as lamb, venison, beef and game. The bolder and more complex style means that it will stand up to richer flavours and accompaniments.

Suggested wine list description

A rich and full-bodied wine full of dark fruit flavours with lashings of black pepper and a long savoury finish.

Independent Reviewer's Comment

"It's pristine and elegantly expressed on the nose displaying red/black plum, blueberry and floral characters with a hint of cedary oak notes. The palate is ripe and rounded with silky texture, finishing pleasingly dry. The fruit intensity is just lovely - not too big but persistent and satisfying." SK

Awards

Four ½ Stars – Wine Orbit April 2012.