



## 2011 SV HAWKES BAY SYRAH

### 'CHALK RIDGE'

REGISTRATION NUMBER: SW495E994D3B

#### 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 (a little under 1%) from the same block was co-fermented with the Syrah to add fragrance and complexity and to help fix the colour. The wine spent around 12 months in one year old French oak before assemblage and bottling.

#### Analysis

**Alc** 13.5 %      **Acid** 6.0 g/L      **Res Sugar** 2.7g/L      **pH** 3.61

#### 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.

#### Awards

**Elite Pure Gold Medal** – Air New Zealand Wine Awards 2012

**Gold Medal** – Royal Easter Show Wine Awards 2013