

‘CHALK RIDGE’

2015 SELECT VINEYARDS HAWKES BAY SYRAH

SUSTAINABLE WINE NZ REGISTRATION NUMBER: NZW5D22B9A65

Winemakers Notes

This wine is based on 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 hand harvested the block in two passes on 8th April and 19th April. Normally we harvest a dash of Viognier at the same time, but this year the Viognier didn't make it! The two parcels were separately vinified and aged in French oak until 14th September 2016. The final assemblage includes 40% new oak. The wine was bottled on 21st December 2016.

Analysis

Alc 13.5% Acid 5.9g/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, a dash of florals, 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 well 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 pepper and a long savoury finish.

Independent Reviewer's Comments

Awards

Gold Medal and Trophy for Champion Syrah – 2017 Bragato Wine Awards