



## RESERVE SYRAH 2010

**Colour:** Deep, dense ruby colour.

**Aromatics:** An elegant bouquet with dense black berry fruit aromas, together with vanilla, cinnamon, a hint of toffee and a floral note.

**Palate:** Rich with flavour, this wine is full of luscious black fruit – with blackberry, blueberry and black cherry. The wine has a lovely silky texture with a great tannic structure, suggesting it will age well. It is well balanced with a good amount of acidity complementing the rich fruit. Notes of cedar, some sweet spice and a touch of toffee add to the mix. The wine has a very long length.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road and Roy's Hill
<i>VINTAGE</i>	A cooler year than average, which meant yields were down, however heat late in the season resulted in high quality fruit and good flavour development.
<i>HARVEST</i>	Hand harvested at very low yields.
<i>ANALYSIS</i>	13.5% abv
<i>VINIFICATION</i>	Fermented in open-top stainless steel fermenters. Hand plunged three times daily. Post fermentation soak for two to three weeks. Matured in French oak barrels for approximately 18 months.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$60



