



## SERINE SYRAH 2010

**Colour:** Deep ruby with a hint of purple at the rim.

**Aromatics:** A rich bouquet with sweet cloves and cinnamon, vanilla and vibrant black fruit aromas.

**Palate:** Full of boysenberry and blackcurrent fruit flavours, together with anise and sweet spice. Soft, well integrated tannins and evidence of judicious oak treatment. A lovely rounded finish and a 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 (15% new) for approximately 18 months.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$25

