



RESERVE SYRAH 2009

Colour: Deep ruby with purple at the rim.

Aromatics: Full of ripe black berry fruit – blackcurrants, boysenberry and blueberries. Also notes of vanilla, butterscotch and a hint of jasmine.

Palate: Dominated by rich, dense black berry fruit and black cherry flavours which seem to explode into the mouth. This wine also has a touch of cedar and delightful spicy overtones. A complex wine already, so it will be interesting to see how it develops. It has a great tannic structure balanced by a good amount of acidity. Very long length and a silky finish.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Mere Road and Roy's Hill
<i>VINTAGE</i>	2009 was a great season with good flowering and fruit set and an excellent ripening period. The summer was hot and dry with lower than average rainfall during the growing season, producing fruit with lots of flavour and good brix levels.
<i>HARVEST</i>	Hand harvested at very low yields.
<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 at least 18 months.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$60



