

QUARTER ACRE

SYRAH

HAWKE'S BAY 2016

VINEYARD

Our grapes were grown on a hillside vineyard with a view over the plains and an old riverbed Vineyard, free draining and unyieldingly hot. The 2016 season was beautifully set up with a calm, hot summer. The fruit was hand harvested on the 8th and 22nd of April 2016. There is a blend of Chave, Grippat and MS clone, which were eventually blended in the winery.

WINERY

Handpicked fruit was completely destemmed into open top tanks and left to sit for up to ten days until it began to ferment naturally. We plunged it gently and then with gusto as it was fermented hot. Primary ferment lasted for around nine days, then the wine was held on skins for a total of 28 days. It was pressed and run to the cellar to be aged in French oak barriques through winter before it went through malo in spring. The wine rested until blending on the 24th of August 2017.

TASTE

This Aromas of violet and cassis with a palate that is complex, fleshy and tastes of thyme, dark plum and earth. The palate is fleshy and the tannins chalky, with underlying power and precision.

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

Allergens: Traditional fining using egg white, traces may remain..



Te Awanga
WINES

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