



WINE:	Syrah 2015
REGION:	Nelson
STYLE:	Dry
VINEYARD:	Sourced from fruit that has been grown for us on a vineyard overlooking the Waimea Plains. The gentle rolling hills help to soak up the Nelson sun.
WINEMAKING:	The handpicked fruit was gently destemmed and put into open top fermenters. After adding a little oak and a suitable yeasts the fruit was hand plunged three times a day and once the ferment had stopped we left the skins to sink to the bottom. To maximise colour and flavour extraction malolactic fermentation was partially done still on skins and the finished after pressing the grapes. The wine was then left to mature and settle. A week before bottling it was filtered and finally bottled.
APPEARANCE:	Dark plum red in colour.
FIRST IMPRESSIONS:	Plum, currents and white pepper show quite prominent on the nose followed by some more subtle dark berry flavours and lightly toasted notes.
PALATE:	Juicy fruit flavours like dark plum and berries with a hint of mint and white pepper get rounded with a touch of dark chocolate.
ACCOMPANIMENTS:	Anything meaty that likes a sizzling barbeque or a roasting pan.
TECHNICAL NOTES:	
Harvest date:	24 th April 2015
Winemaker:	Stefan Heinrich
Alcohol:	12.5%v/v
Residual sugar:	2.1 g/L
Acidity:	6.0 g/L