



SAORSA

2018 SYRAH

HAWKE'S BAY

VINEYARD- Grown in the Hawke's Bay subregion of Paki Paki. This idyllic hillside site has gentle North facing slopes with shallow limestone soils. A slightly more inland area of Hawke's Bay with long hot days and an abundance of sunlight. This presence of light and heat combined with the natural slope of the site and the presence of limestone allows our Syrah to boast both masculine and delicate floral tones.

VINTAGE- 2018 was the third harvest in a row to be plagued by cyclones. Luckily most of the severe weather came early in the harvest and then came the most amazing period of dry weather. This halted harvest for a few weeks but resulted in an amazing extended ripening period for Syrah.

Vinification- Hand harvested 7th April 2018 and transported to the winery where the fruit was transferred to fermenter and gently foot crushed to allow for 100% whole bunch fermentation with 5% added Viognier. A short cold soak period led to fermentation with indigenous yeast. Gentle plunging was performed twice per day in the presence of oxygen. Fermentation lasted 19 days before being pressed. A short settling period before running the wine to neutral oak where malo-lactic fermentation started in the following spring. Aged in oak for 14 months before a light filtration prior to bottle. All movements made by gravity and with no inert gas. Bottled with no fining and only a small addition of sulphur. Bottled 10th August 2019.

Analysis- **Alcohol-** 12.0%
 pH- 3.84
 TA- 6.23g/L