



# SAORSA

2019 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.

**GROWING SEASON-** 2019 can only be described as idyllic. After the three previous harvests had been hit in various ways by tropical cyclones, 2019 was an absolute dream. Hawke's Bay saw a reasonably warm winter season, which led to an early bud burst in the vineyards. The growing season was warm and reasonably dry, with rain coming when needed, but leaving the season disease free. The 2019 harvest was early as the entire season had been. The summer and Autumn period were long and dry, allowing us to pick when we wanted with no pressure from rain. 2019 saw perfect conditions across all varieties from early to late.

**VINIFICATION-** Hand harvested 11<sup>th</sup> April 2019 and transported to the winery where the fruit was transferred to fermenter and gently foot crushed to allow for 100% whole bunch fermentation. A short cold soak period led to fermentation with indigenous yeast. Gentle pump overs were performed twice per day in the presence of oxygen. Fermentation lasted 18 days before being pressed. A short settling period before running the wine to neutral oak both traditional barrique and 500L Puncheon where malo-lactic fermentation started in the following spring. Aged in oak for 13 months before a light filtration prior to bottle. Bottled with no fining and only a small addition of sulphur. Bottled 7<sup>th</sup> July 2020.

Alcohol- 12.5%