

SAORSA 2023 ROSÉ OF SYRAH HAWKE'S BAY

VINEYARD- Grown in the unique steep hillside vineyards of Roy's Hill. These hill sites overlook the mighty Ngaruroro River and the surrounding famed Gimblett sub region. Fruit picked from a cooler gently sloping plateau block situated above the lowest terraces. This site provides both intense sunlight and gentle cooling winds to produce the finest hillside Rosé possible. Syrah grown on sandstone over limestone soils provide intensity of fruit, texture and acid retention. Picked early for aromatics, freshness and delicacy.

GROWING SEASON- 2023 was a very intense and challenging season! Hawke's Bay saw a very wet growing season leading to intense canopy growth in the vines. This challenging growing season was completely surpassed by cyclone Gabrielle which completely engulfed Hawke's Bay in early February as we were preparing for harvest. This made for an extremely difficult start to harvest until we were blessed by an extended period of dry weather for a Hawke's Bay Indian Summer leading to some great fruit quality in later varieties. 2023 shows great aromatics, crispness and a marked delicacy in the wines.

VINIFICATION- Hand harvested 27th March and transported to the winery where the fruit was gently whole bunched pressed and run to tank. The fresh juice was gravity settled overnight with no additions and racked the following morning to a single 500 litre neutral puncheon. Fermentation to dry was slow and gentle with indigenous yeast and the wine progressed through indigenous Malo-lactic fermentation. Remaining in barrel Sur Lie before being racked to tank to naturally gravity settle, bottling with no fining, light filtration and only a small addition of sulphur.

Alcohol- 10.5%