



SAORSA

2023 SYRAH

HAWKE'S BAY

VINEYARD- Picked from vineyards situated in the harsh Gimblett Gravels of Hawke's Bay. Soils laid down by the Ngaruroro River, natural bands of silt are streaked through the harsh gravels. The stones reflect a vast amount of light while providing a hostile growing environment and retaining a small amount of heat when the temperature drops at night over the plains.

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 11th April and transported to the winery where the fruit was transferred to fermenter and gently foot crushed to allow for 100% whole cluster fermentation. A short cold soak period led to fermentation with indigenous yeast. Cap management was gentle hand plunging. A short settling period before running the wine to neutral oak where malo-lactic fermentation started in the following spring. Aged in oak for 12 months with a single bâtonnage post Malo-lactic fermentation. Blended and naturally gravity settled in tank prior to bottling with no fining or filtration and only a small addition of sulphur. Bottled 15th August 2024.

Alcohol- 12.0%