



SAORSA

2024 ROSÉ OF SYRAH HAWKE'S BAY

VINEYARD- Grown in the unique free draining soils of the Bridge Pa Triangle. These ancient soils laid down by the Ngaruroro River provide a beautiful home for Syrah fruit hand picked from the high density Mathills Vineyard. This site provides long hot days and cooling nights on the plains combined with great attention to detail in the vines for the finest Hawke's Bay Rosé. Chave clone Syrah grown on red metal and shallow clay-loam soils with underlying deep free draining pumice provides juicy intensity of fruit, texture, flesh and acid retention. Picked for aromatics, freshness and delicacy.

GROWING SEASON- 2024 was a beautiful season. Vines struggled through the last few cooler seasons, producing insanely small crops. Vines produced a very small number of flowers and these resulted in very small bunches and berries. The Chave clone of Syrah inherently juicy nature helped with these very low crop numbers. The harvest season was magical. Long and dry but not overly hot, helping the small berries ripen gently and retain their beauty. 2024 wines show a remarkable concentration but without being over cooked. Wines are rich and full bodied but with delicate floral aromatics in all varieties. A vintage I describe as rich and pretty.

VINIFICATION- Hand harvested 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 500 litre neutral puncheon barrel 60% and 40% tank. 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- 11.5%