

SACRED HILL



Gimblett Gravels

HAWKES BAY - SYRAH 2005



WINEMAKERS NOTE

Aromas of violets, plum, cracked pepper and savoury complexity. The palate is concentrated and savoury with rich plummy depth, spicy nuances, and a soft textural finish. Stylish wine with depth of fruit and great balance.

Winemaker | Tony Bish

VINTAGE SUMMARY

Warm and dry summer and autumn conditions resulted in excellent ripeness and varietal character.

VINIFICATION

Harvested by hand, de-stemmed and crushed. Fermented in stainless steel closed fermentors, long slow maceration in stainless steel vats then pressed to barrels where it underwent malo-lactic fermentation. Wine left on lees for 3-4 months, raked and put back to barrel for aging in barrel for up to 10 months.

VITICULTURAL DETAIL

VSP trellised vineyards on the Gimblett gravels giving well exposed low yielding vines, deficit irrigation to produce intense flavour and optimal ripeness.

TECHNICAL DATA

REGION	Hawkes Bay	VARIETY	Syrah
APPEARANCE	Inky deep colour with purple edges.	STYLE	Dry
SERVE	Ambient	CELLARING	2-3 years
RS	<2 g/L	ALCOHOL	13.0%
PH	3.74	TA	5.8 g/L