



# WAIRAU RIVER

MARBOROUGH NEW ZEALAND



## RESERVE SYRAH 2019

### TASTING NOTES

Deep coloured with an earthy bouquet and strong plum and black pepper flavours woven with fresh acidity. Bottled unfiltered and unfiltered to retain subtle complexities, some natural sedimentation may occur.

### VINTAGE OVERVIEW





Flowering commenced in the first week of December. During this period the region experienced higher than average rainfall limiting the potential yields. January and February were some of the warmest months on record culminating in one of the earliest harvests seen in the region. Picking began in the first week of March and concluded in the first week of April. The harvest consequently wasn't condensed allowing the winemakers to pick at optimal balance and sugar ripeness, as well as physiological ripeness.

The warm and fine weather through the late summer months has allowed the development of a riper spectrum of tropical flavours, providing the winemakers with an extensive array of complimentary blending components from which to assemble the wines.

### VINIFICATION

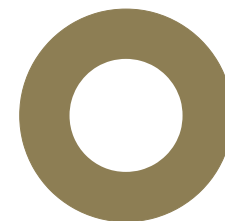
Sourced from the Angler vineyard these hand harvest grapes were cold macerated for 5 days to extract colour and subtle tannins. The skins were gently pressed off, and the wine aged in French oak barriques for a minimum of 12 months prior to final blending and analysis.

## FLAVOUR PROFILE

Plum		White Pepper	
Earth		Leather	

## VINEYARD COMPOSITION

The Angler



## TECHNICAL DATA

Harvested 5th April 2019

Alc	13%
RS	1.8g/L
TA	5.4g/L
pH	3.81



Marlborough,  
New Zealand