



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SYRAH 2020

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 perfect flowering conditions. January to March produced some of the driest months on record culminating in one of the most exceptional harvests ever seen from the region. Picking began in the 2nd week of March and concluded in the second week of April. The drawn-out nature of the harvest allowed 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. The resulting wines have wonderful fruit concentration and aromatic power.

VINIFICATION

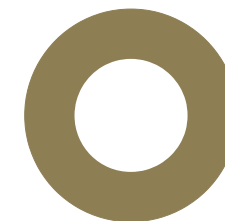
Sourced from the Angler vineyard these hand harvest grapes were cold macerated for 5 days to extract colour and subtle tannins. The skins were gently pressed off, and the wine aged in French oak barriques for a minimum of 12 months prior to final blending and analysis.

FLAVOUR PROFILE

Plum		White Pepper	
Earth		Leather	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 9th April 2020

Alc	13%
RS	1.9g/L
TA	5.6g/L
pH	3.7



Marlborough,
New Zealand