



SACRED HILL

SINGLE VINEYARD

2018 SACRED HILL SINGLE VINEYARD HAWKE'S BAY SYRAH

We've always sought out the finest land for our Single Vineyard wines. A place where nature runs wild. We hand select parcels of fruit from these exceptional vineyards to create world-class wines that are a natural expression of the land.

VINTAGE SUMMARY

The 2018 season had the best possible start. The early growing period from December to February was hot and dry with even less rain than last vintage. In fact, January was one of the driest on record with fine, sunny days and our Syrah grapes lapped up the dry heat and excellent growing conditions.

WINEMAKER'S NOTE

A classic representation of Syrah from our Deerstalkers vineyard in the Gimblett Gravels. This wine offers a complex medley of white pepper, salted chocolate and Black Doris plums. These rich aromas lead to undertones of smoky tobacco leaf and dark floral notes.

The palate offers fresh, dark wild berries, sweet forest fruit compote and flavoursome baking spices. Succulent velvet tannins contribute to the long, elegant finish.

VINIFICATION

Hand selected parcels of fruit were gently destemmed, then fermented in small batches using both indigenous and cultured yeast. During fermentation, gentle hand plunging, and delicate pump overs released a wealth of flavours and fine tannins from the grape skins.

Post ferment maceration of the pristine, handpicked fruit ensured perfect synergy between the textural, flavour, and structural components of this Syrah. The skins were basket pressed and the wine was then aged for 8 months in French oak barrels (20% new). Lightly fined and filtered before bottling.

TECHNICAL DETAILS

Variety:	Syrah
Region:	Hawke's Bay
Food Matches:	Peking duck or barbecued red meats
Cellaring:	Enjoy up to 5 years
RS:	Dry
Alcohol:	13.0%
pH:	3.67
TA:	6.12 g/L

Hawke's Bay,
New Zealand

