



BRAND STORY

In 2002 Sacred Hill had the opportunity to buy a rare piece of land on the Gimblett Gravels. At the heart of it, but not included, sat the rustic clubrooms of the Deerstalkers Association on 10 acres of prime grape growing land. We offered to purchase the land and relocate the clubrooms to wherever they wished to build. The Hawke's Bay Deerstalkers Association now has the finest clubrooms in the country, and we create memorable Gimblett Gravel wines where the clubrooms used to stand - wines that just so happen to go perfectly with game.

VINTAGE SUMMARY

Hawke's Bay enjoyed its third successive excellent growing and harvesting season in 2014/15 winegrowing year. We enjoyed warm, dry conditions throughout the critical periods, without excessive heat or any prolonged rainfall. Disease pressure was consequently low, and we were able to harvest all blocks in perfect condition. Harvest was un-hurried, with consistently good weather allowing selective and sequential harvesting of each block when optimum maturity was reached.

WINEMAKER'S NOTE

Intensely coloured, deep red appearance. The nose has notes of roasted meats, purple flowers, blueberries and exotic pepper spices. Tremendous depth of flavour with supple velvety tannins, providing a rich and seamless flow to the back palate. Very persistent finish.

VINIFICATION

The excellent conditions at harvest coupled with a good growing season meant the bunch stalks were ripe and allowed us to include up to 20% whole clusters in several fermenting vats. Fermentations were slow and steady and carried out by the indigenous yeasts from our Deerstalkers vineyard. The grapes spent 20 to 30 days in the fermenting vat before the new wine was run off and the skins pressed in our basket press. After settling for 24 hours the new wine was transferred to French oak barrels and puncheons, 35% of which were new. Deerstalkers Syrah spent 16 months in barrel before bottling in October 2016. Imminently approachable now, this Syrah will continue to mature with elegance and grace in bottle.

Handcrafted with attentive, loving care.

NEW ZEALAND
SUSTAINABLE
WINEGROWING



HAWKE'S BAY,
NEW ZEALAND

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VARIETY	Syrah	TA	5.96 g/L
REGION	Hawke's Bay	WINEMAKER	Tony Bish/Jenny Dobson
FOOD MATCHES	Game meats like venison and duck	FRUIT SOURCE / SUB REGION	Deerstalkers Vineyard, Gimblett Gravels, Hawke's Bay
CELLARING	8 – 12 years	1ST YEAR OF PRODUCTION	2004
RS	Dry	BOTTLING DATE	26/10/2016
ALCOHOL	13 %	CASES PRODUCED	283 dozen
PH	3.79		