



SACRED HILL

2016 DEERSTALKERS SYRAH
HAWKE'S BAY

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

Vintage 2016 was somewhat of a roller coaster ride, with erratic weather, cool early summer, a blistering February, and culminating in a very successful harvest. Whew! Despite dire predictions of an extreme El Nino weather pattern that would bring hot dry winds and drought, Hawke's Bay experienced a cool and variable spring and early summer, with growing degree days running behind average. February however came in hot and strong, with very hot and dry conditions that caught up the ripeness on all varieties. March and April were smooth sailing, with threats of rain not materialising to any significant degree. Our later ripening Syrah thrived in the February heat and was picked at ideal maturity between April 7th and 20th.

WINEMAKER'S NOTE

A symphony of aromas on the nose, dark spice and liquorice give way to floral aromas of lavender and violets with dried thyme and rosemary, dark cherries and chocolate all adding the complexity. The palate is silky with layers of sustained flavours that echo the complexity of the aromas. Fine, seamless tannins balance the gentle acidity and give depth and length on the finish. A Syrah to enjoy for its balance, individuality and distinction.

VINIFICATION

This Syrah was handpicked over a two-week period as each parcel in the vineyard reached its ideal maturity. Up to 30% whole clusters were included in most of the small open-topped fermenting vats. Fermentations were slow and steady and carried out by the indigenous yeasts from our Deerstalkers Vineyard. The grapes spent 25 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 25% of which were new. Deerstalkers Syrah spent 16 months in barrel. The wine was lighted fined using fresh egg whites and had a gentle light filtering before bottling in December 2017.



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VARIETY	Syrah	PH	3.75
REGION	Hawke's Bay	TA	6.3 g/L
FOOD MATCHES	Succulent venison with wild mushrooms	WINEMAKER	Tony Bish/Jenny Dobson
CELLARING	Approachable in its youth and offering the potential for exciting development with careful cellaring over 8-10 years	FRUIT SOURCE / SUB REGION	Deerstalkers Vineyard, Gimblett Gravels, Hawke's Bay
RS	Dry	1ST YEAR OF PRODUCTION	2004
ALCOHOL	13 %	BOTTLING DATE	19/12/17
		CASES PRODUCED	260 dozen