



2017 SACRED HILL RESERVE HAWKE'S BAY SYRAH

As adventurers and explorers we love seeking out the best vineyards to create our Reserve wines. We team pure, intense fruit from Hawke's Bay with attentive winemaking, to make seriously special wines.

VINTAGE SUMMARY

The 2017 growing season was one of extremes. January was one of the driest on record with fine sunny days and our red grapes reaped the benefits from these excellent growing conditions.

The harvest months of March and April were exceptional in the volume of rain that fell between our normal, fine warm days. Picking date was the key to success and with our extensive experience of our vineyards and the region we were able to pick our grapes at the optimal time.

WINEMAKER'S NOTE

Aromas of dark chocolate, cranberries and olive tapenade lead to wild thyme and dark floral notes shining through. On the palate fresh, dark wild berries, boysenberry and flavoursome spices of nutmeg and Szechuan pepper combine with fresh, supple tannins and a lingering finish.

VINIFICATION

Handpicked and gently destemmed, the grapes were fermented with indigenous and cultured yeast. During fermentation the skins were gently worked with hand plunging and delicate pump overs to release the wealth of flavours and fine tannin from the grape skins. Post ferment maceration ensured a balance between the textural, flavour, and structural components of the Syrah. The skins were basket pressed before the wine was aged for 8 months in French oak barrels, 20% new. Lightly fined and filtered before bottling.

TECHNICAL DETAILS

Variety:	Syrah
Food Matches:	Beef, venison, cured meats
Cellaring:	2 – 5 years
RS:	Dry
Alcohol:	13 %
pH:	3.63
TA:	6.02 g/L

Hawke's Bay,
New Zealand

