



SACRED HILL RESERVE

2018 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 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

Classic Syrah aromas are the hallmark of this wine. White pepper, five spice and cracked espresso bean compliment dark berry fruits of boysenberry and black cherry.

The palate is vibrant with bright red fruits, purple flowers and dark mocha. The aromas and flavours are complimented with succulent cocoa tannins and a juicy fresh finish.

This is a wonderfully versatile Syrah that can be enjoyed in any occasion.

VINIFICATION

A combination of handpick and machine pick took place in the cool early morning. Handpick fruit was gently destemmed and fermented in open top fermenters with indigenous yeast. Machine harvest fruit was fermented in stainless tanks with 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. The skins were basket pressed before the wine was aged for 14 months in French oak barrels, 20% new. Minimally fined before bottling in July 2019.

TECHNICAL DETAILS

Variety:	Syrah
Food Matches:	Antipasto dishes and roasted pork
Cellaring:	Enjoy now and cellar for 5 years
RS:	Dry
Alcohol:	13 %
pH:	3.67
TA:	6.1 g/L

Hawke's Bay,
New Zealand

