



# SYRAH 2016

<b>VARIETY</b> Syrah	<b>REGION</b> Waiheke Island	<b>STYLE</b> Dry	<b>CELLARING</b> 3-5 years
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## VINTAGE

The 2016 vintage was slightly cooler than usual with a higher annual rainfall which resulted in elegant, fruit forward wines with textured tannins for the reds.

## VINEYARD

Only the best Syrah grapes were selected, then handpicked with individual batches and fermented in open top vessels followed by twice daily plunging. After primary fermentation, the parcels were pressed to tank allowing settling, before being transferred to a combination of both new and seasoned French oak barrels for malolactic fermentation. The wine remained in oak and received only a light egg white fining before bottling.

## APPEARANCE

Deep purple in the glass.



## BOUQUET

This wine displays elegant aromas of rich dark fruit, spice and pepper with subtle and complex hints of vanilla, coffee and dark chocolate.

## PALATE

The palate is elegant and dense, with lovely ripe fine grained tannins providing the framework and dark berry fruit filling the mid palate leading to a rich finish.

## SERVING TEMPERATURE

Best served at around 18°C.

## FOOD ACCOMPANIMENTS

Great accompaniment with wild mushrooms, venison, wild boar and lamb as well as rich, ripe soft cheeses.

## TECHNICAL ANALYSIS

**Harvest Date** March/April 2016  
**Winemaker** Heinrich Storm  
**Alcohol** 14.5%  
**Residual Sugar** 1.7 g/L  
**Titrateable Acidity** 6.1 g/L  
**pH** 3.58  
**Cases produced** 350 cases

## WAIHEKE ISLAND



CELLAR CHART				
2012	2013	2014	2015	2016

KEY					
Fully Matured	Retired	enjoyable, still evolving	Youthful, will evolve with age	At its best	NM Not Made