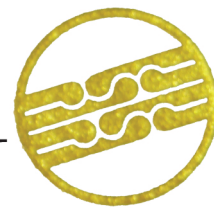


Syrah 2013

# MAIMAI



**Variety:** Syrah  
**Region:** Hawke's Bay  
**Sub Region:** Bridge Pa Triangle, Hastings  
**Style:** Dry  
**Vintage:** 2013

### Vineyard

Fruit for this Syrah comes from our vineyard in the Bridge Pa Triangle west of Hastings where the free draining stony soils provide a micro climate ideal for growing Syrah fruit. Cropped at low levels this is a blend of three Syrah clones each managed to maximise the individual traits they provide. All blocks are managed to a sustainable program.

### Appearance

Dark broody and intense in colour this wine is deep garnet red.

### Aroma

Fruity at first then some lovely peppery notes and later it opens up some savoury and barnyard traits.

### Palate

Ripe black fruits and cherries in the early part then it builds into an intense and spicy flavours with a full broad mouth feel. White pepper lingers on the palate and nose to identify this wine with Hawkes Bay.

### Vinification

Machine harvested the grapes were destemmed to open fermenters. The grapes were pumped over and plunged 4 times a day during fermentation and then extended to once a day post ferment to ensure soft tannins. 24 days on skins prior to pressing to tank. The wine was barrel aged in seasoned French barrels before filtering and bottling.

### Enjoy with . . . .

All red meats.

### Technical Information

**Harvest Date:** April 2013  
**Bottled Date:** March 2014  
**Alcohol:** 13.5%  
**Residual Sugar:** <1g/L  
**Titrateable Acidity:** 5.1g/L  
**Packaging:** Screwcap (12x750ml)

