

M A I M A I

HAWKES BAY NEW ZEALAND



Syrah 2014

Region	Hawkes Bay
Sub Region	Bridge Pa Triangle
Style	Dry
Vintage	2014

Vineyard

The fruit for this Syrah is all estate grown in our Bridge Pa site where the unique characters of the soils and warm dry climate allow the grapes to ripen fully. We manage the yields to a low level by good site management and use three different clones in this blend.

All of our sites are accredited to our Sustainable Management program and we work hard to ensure that the natural resources available to us are preserved for future generations.

Winery

After harvest the fruit is transferred to Stainless steel fermenters where the fermentation is controlled to ensure the fresh aromatics are retained in the wine. Colour and tannins are gently extracted during and for an extended period post primary fermentation prior to pressing to age in French oak. Barrel aging takes 12 months before we fine with natural agents and bottle.

Color

Crimson red with red/pink hues.

Aroma

Bright lifted aromas of violets and red roses. Hints of sweet spices and cinnamon follow onto cocoa and dried fruit.

Palate

Concentrated dark berry fruit on the front palate with hints of spices and chocolate. Mouth filling and textural with flavours that linger. The tannins are ripe and supple and complement the palate structure to ensure a juicy but firm finish.

Technical

Harvest Date	April 2014
Bottling Date	July 2016
Alc	14%
Residual Sugar	< 1 gm/l
Packaging	screwcap

