



Strength, structure, power and grace are the hallmarks of these wonderful blends which make some of the finest wines in the world. Sensitive winemaking and superb fruit have created this complex, moreish fine dry red which will evolve and reward over the decade ahead.

#### VINTAGE CONDITIONS

The 2019 -20 growing season, whilst slightly cooler than the previous four seasons, was still above the long term average. A warm spring with above average temperatures and rainfall was accompanied by some frost and hail in parts of Hawkes Bay. Conditions for flowering in November were drier and warmer than usual. Summer was also warm and dry which lead to an early start to vintage and an Indian autumn followed. Glorious conditions for grape growing, intense fruit flavours and clean sound fruit.

#### VINEYARDS

Three vineyards from the Bridge Pa Triangle and the Gimblett Gravels were the source of the fruit for this Merlot Cabernet blend. The sites have in common, low yields, old vines, open canopy management, managed irrigation and Sustainable Winegrowing New Zealand accreditation. These free draining sites ripen Merlot first and then Cabernet, producing balanced acidity and weight of fruit which is impressive. A combination of rich, berry fruits from Bridge Pa Merlot and spicy Gimblett Gravels Merlot, produce a complex range of primary fruit. Cabernet has strength, structure and blackcurrant notes which provide perfect synergy.

#### WINEMAKING

Hand picked fruit is chilled overnight followed by early morning hand sorting, de-stemming and collecting whole berries for the open fermenters. Some foot stomping across ferments provides lovely release of fresh juice great for cold soaking. Some whole bunches incorporated with the Merlot parcels, accentuating fresh, lifted fruits. As ambient temperature is reached from cold soaking, the indigenous yeast initiate fermentation. We pump over twice a day at cool temperatures, capturing gentle tannin extraction and floral fruit notes. Cultured yeast complete the fermentation to dryness, which is followed by pressing and transfer to new and 1 year old French oak barriques. Approximately 20 months barrel maturation with regular racking completes the process. Blended in December 2021 and bottled January 2022, the blend is 60% Merlot and 40% Cabernet Sauvignon.

#### TASTING NOTE

The strength and structure of Cabernet Sauvignon is readily apparent. Black currant and cassis are complimented with the plushness and generosity of Merlot. Ripe, full, rich and slightly brooding, and lifted by very fine French oak and powdery tannins. Lovey lavender and floral highs, are understated and beautiful, providing restraint and elegance which make this powerful wine intriguing. Cellaring will add complexity and depth.



ALCOHOL  
13.5%

TOTAL  
ACIDITY  
6.5 G/L



A supple, richly textured Syrah with a base of black fruited berries and sweet fruit fragrance. Ripe Syrah is plush and mouthfilling and the subtle fine grained French oak provides underlying poise and aids structural integrity to this fine wine.

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#### VINEYARDS

Two vineyards have been blended to make this supple Syrah. Clone 470 from the Bridge Pa Triangle and MS Syrah from Mangatahi. The Bridge Pa fruit was plush and dark fruited, while the Mangatahi Syrah had lovely vibrancy and elegance, a wonderful combination. Both vineyards are Sustainable Winegrowing New Zealand accredited, with low yields, open canopy management and managed irrigation.

#### WINEMAKING

The hand harvested Syrah was chilled overnight, followed by hand sorting the next morning. The chilled bunches were then de-stemmed and whole berries transferred to open fermenters with some foot stomping. The addition of some whole bunches to the ferments occurred. The berries were cold soaked and when ambient temperature was reached the indigenous yeast initiated fermentation. Two pump overs a day at cool temperatures was the regime and an addition of cultured yeast ensured a clean dry finish to fermentation. The Syrah was then pressed to French barriques, new and 1 year old for approximately 17 months, blending in October 2021 and bottled in November 2021.

#### TASTING NOTE

A supple, richly textured Syrah which has a base of black fruited berries and sweet fruit fragrance. Ripe Syrah is plush and mouthfilling and the subtle fine grained French oak provides underlying poise and aids structural integrity to this fine wine. A combination of purity of fruit and restrained elegance which will unfold beautifully with age.



ALCOHOL  
13.5%

TOTAL  
ACIDITY  
6.2 G/L