

GLAZEBROOK

NEW ZEALAND

Life's a journey

Syrah

2007



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

HAWKE'S BAY

On the east coast of the North Island of New Zealand, Hawke's Bay enjoys a temperate climate ideally suited to producing full-flavoured wines showing strong varietal intensity.

Syrah was planted in early Hawkes Bays vineyards in the 1890s. There has been a Syrah renaissance since the 1980s coinciding with the planting of the Gimblett Gravels sub-region.

SYRAH

Syrah originates from the Rhone Valley in France and has been planted for many years in Australia where it is known as Shiraz.

Hawke's Bay is the natural home of Syrah in New Zealand. It is planted on the warmest deep gravel vineyard sites. The wines are elegant and supple with typical flavours of dark berry, liquorice and white pepper.

VINEYARD NOTES

2007 was not a typical growing season. Cool until January, the weather was warm and dry for the rest of the season - ideal for ripening both whites and reds. A winter drought ensued.

This wine was produced from 4 year old vines of a mass selected clone of Syrah. 83% of the blend was grown on the warm free-draining silt at Moteo and 17% on the deep free-draining red metals of the Bridge Pa Triangle. The vines were pruned to 2 canes and VSP. They yielded 2.0 kg per vine.

WINEMAKING NOTES

The grapes were machine harvested, destemmed and cold-soaked for 3 days before fermentation with a selected yeast culture. Fermentation peaked hot at 29C. When dry, the wine was macerated on skins for 7 days before pressing to barrel for malolactic fermentation.

Barrel maturation was 14 months in French oak barriques (10% new, 30% one year old and 60% two year old).

Vintage	2007
Alcohol	13.0%
TA	5.4g/L
pH	3.66
Residual sugar	< 2g per litre

TASTING NOTES

Colour: Deep red with purple hues.

Bouquet: Dark plum and berry, sweet spice and cedary oak.

Palate: Complex and elegantly structured palate. Medium bodied, finely textured with fruit concentration. Fine grained tannins on finish. Sweet berry, plum and spice with coffee bean oak.

FOOD MATCH

An ideal accompaniment to all red meats.

CELLARING

May be enjoyed now or cellared up to 6 years from vintage date.