

# Te Awanga

ESTATE

## SYRAH

---

HAWKE'S BAY 2015

### VINEYARD

Fruit for this wine came from vineyards situated inland west of Hastings on an old riverbed. Autumn 2015 was warm and settled, at the end of an advanced growing season. The grapes were harvested towards the end of April as is normal for Syrah, squeezing every inch of sunshine we could out of what was a great growing season.

### WINERY

The fruit was destemmed, but not crushed, into open and closed fermenters. The tanks were plunged and pumped over up to three times a day at the height of ferment. Post ferment it was rested for three weeks on skin to advance and condense the tannin structure making the wine more approachable and supple. The wine was pressed and run to barrel where it was matured for 12 months in new and used French oak before it was blended and lightly fined.

### TASTE

Violet, white pepper and thyme aromas lead into a palate that is full and rounded. Plum and cassis flavours give way to an attractive savoury character so often seen in good Syrah. The tannins are fine and provide structure for this plump, attractive and mouth-filling wine.

**Alcohol:** 13.0%

**Standard Drinks:** 7.7 standard drinks

**Allergens:** Contains Sulphites. Traditional fining using egg products, traces may remain.



Te Awanga  
WINES

Te Awanga Wines, 376 Parkhill Road,  
Te Awanga, Hastings, Hawke's Bay.  
[www.teawangaestate.co.nz](http://www.teawangaestate.co.nz)

