



ROD McDONALD WINES

QUARTER ACRE

SYRAH

HAWKE'S BAY 2013

VINEYARD

Our grapes were grown on a hillside vineyard with a view over the plains and on an old Riverbed Vineyard, free draining and unyieldingly hot. The 2013 season was amazing with the perfect combo of low rainfall, heat in the day and cool at night. The fruit was hand harvested on the 14th and 19th of April 2013. There is a blend of Chave and MS clone that were eventually blended in the winery.

WINERY

Handpicked fruit was completely destemmed into open top tanks and left to sit for seven days until it began to ferment naturally. We plunged it gently to begin with, then with gusto as it was a fermented hot to extract maxime colour and tannins. Primary lasted for around nine days then the wine was held on skins for a total of 29 days. It was pressed and run to the cellar to be aged in French oak barriques through winter before it went through Malo in spring. The wine rested until blending on the 16th November 2014.

TASTE

Vintage 2013 will be regarded as one of the great ones, long and hot. Whole berries in open tanks, hand plunging and hot natural ferments have produced a wine of great perfume, complexity and flavour. The nose is floral with blueberries and violets, the palate is fleshy with earth and thyme, the tannins chalky, with underlying power and precision.

Alc: 13.5%

Std drinks: 8.0

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



Rod McDonald, Proprietor & Winemaker

Rod McDonald Wines Limited. 91 Thames Street, Napier, Hawke's Bay. www.rmwines.co.nz