



ROD McDONALD WINES

QUARTER ACRE

SYRAH

HAWKE'S BAY 2014

VINEYARD

Our grapes were grown on a Hillside vineyard with a view over the plains and an old Riverbed Vineyard, free draining and unyieldingly hot. The 2014 season was the perfect combination 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, Grippat and MS clone, which were eventually blended in the winery.

WINERY

Handpicked fruit was completely destemmed into open top tanks and left to sit for up to ten days until it began to ferment naturally. We plunged it gently then with gusto as it was fermented hot. Primary ferment lasted for around 9 days, then the wine was held on skins for a total of twenty nine 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 23rd November 2015.

TASTE

Aromas of violet and cassis with a palate that is complex, fleshy and tastes of thyme, dark plum and earth. The palate is fleshy and the tannins chalky, with underlying power and precision.

Alc: 13.0%

Std drinks: 7.7 standard drink

Allergens: Traditional fining using egg white, traces may remain.



Rod McDonald, Proprietor & Winemaker

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