

Te Awanga

ESTATE

SYRAH

HAWKE'S BAY 2017

VINEYARD

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and shallow clay soils combine to produce award winning wines of great varietal flavour and finesse.

Autumn 2017 was a little unsettled but came at the end of a warm, dry Summer growing season. This ensured the grapes had plenty of colour and ripe flavours. Fruit for this wine came from a vineyard situated inland west of Hastings on an old riverbed. A higher than usual acidity ensures the wines carry beautifully defined aromatics characteristic of Syrah.

WINERY

Carefully harvested fruit was destemmed, but not crushed into open and closed fermenters. The must was plunged and pumped over up to three times a day at the height of ferment. Post ferment it was rested for two weeks on skin to advance and condense the tannin structure making the wine more supple and approachable. The wine was pressed and run to barrel where it was matured for 14 months in new and used French oak before it was blended and lightly egg white fined before being bottled in 2018.

TASTE

Classic white pepper, thyme and violet aromas lead into a palate that is elegant and pure. Plum and blueberry flavours give way to an attractive savoury character. The tannins are fine and supple in this attractive wine.

Alcohol: 11.5%

Standard Drinks: 6.8 standard drinks

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



Te Awanga Estate, 376 Parkhill Road,
Te Awanga, Hastings, Hawke's Bay.
www.teawangaestate.co.nz