

# QUARTER ACRE

## SYRAH

HAWKE'S BAY 2017

### VINEYARD

Our grapes were grown on hillside vineyards with views over the plains and the Tukituki river, and old river terraces. The 2017 season was set up with a calm, hot summer, followed by a warm but changeable autumn.

The 2017 vintage 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 initially plunged it gently and then with gusto as it fermented. Primary ferment lasted for around nine days, then the wine was held on skins for a total of 24 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 was rested until blending on the 21st of August 2018.

### TASTE

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

**Alcohol:** 13.0%

**Standard Drinks:** 7.7 standard drinks

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



TE AWANGA  
ESTATE

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