

Te Awanga

ESTATE

SYRAH

HAWKE'S BAY 2018

VINEYARD

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

Autumn 2018 was a little unsettled but came at the end of an advanced growing season. Fruit for this wine came from a vineyard situated inland west of Hastings on an old riverbed. Naturally higher than normal acidity was characteristic of Syrah grapes this year producing a real definition in aromatics.

WINERY

A combination of machine and handpicked fruit was destemmed but not crushed into open and closed fermenters. The wine was plunged and pumped over up to three times a day at the height of ferment. Post ferment it was rested for up to two weeks on skins to advance and condense the tannin structure making the wine more approachable and supple. The wine was pressed and run to tank and new and used French oak barriques, where it was matured for 12 months in before it was blended and was bottled unfined in 2019

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: 12%

Standard Drinks: 7.1 standard drinks

Allergens: Contains Sulphites.



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