

QUARTER ACRE

SYRAH

HAWKE'S BAY 2020

VINEYARD

Our grapes were grown on a hillside vineyard with views over the Tukituki river, and old riverbed vineyards, inland of Hastings. In 2020, we had a very warm, dry and settled season. A warm summer and a dry autumn produced some stunning Hawke's Bay wines.

The yields were kept low to maximise colour and intensity and come from MS, 470 and Limmer clones of Syrah that each offer a unique expression.

WINERY

Most of the fruit was completely destemmed into open top tanks and left to sit for up to seven days until it began to ferment. We have included a small portion of whole bunch to offer greater structure and increased floral aromatics.

We initially pumped over or plunged gently and then with gusto as it fermented. Primary ferment lasted for around 11 days, then the wine was held on skins for up to a total of 25 days. It was pressed and run to the cellar to be aged in French oak barriques through winter before it went through malolactic fermentation in spring. The wine was then rested until blending on the 3rd June 2022, before bottling unfiltered.

TASTE

Aromas of rich Black Doris plum, fresh blackberry and Christmas spices, with a hint of sweet French oak. Powerful yet elegant and precise in the mouth showing perfume, spice and dark ripe fruit. The tannins are ripe and chalky and balance beautifully with the intense fruit and spicy seam that runs through the wine. It is vibrant and youthful with an elegant acid backbone that lends itself to wonderful aging potential.

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

Allergens: Contains Sulphites

Dietary: Vegan friendly wine



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