

WINEMAKERS COLLECTION

SYRAH 2013



PRODUCERS OF
NEW ZEALAND'S
BEST RED WINE*
*International Wine Challenge 2014

For over 20 years, Crossroads has represented the very best of small parcel Hawke's Bay winemaking.

Our Winemakers Collection includes the very best parcels of fruit, carefully selected from our own vineyards, crafted with passion into the most exceptional wines Hawke's Bay has to offer.

Winemaking: Miles Dinneen

Viticulture: Bryon Strachan

Harvested: 12th April 2013

Vineyard: Elms vineyard, 100% Gimblett gravels

Oak: Aged for 14 months in French barriques – 25% new

Alc/vol: 13.5 %

RS: Dry

pH: 3.75

TA: 6.0 g/l

VITICULTURE

The 2013 vintage was outstanding for Hawke's Bay providing excellent conditions for producing highly aromatic Syrah. Through the growing season the vineyard was micromanaged with early crop regulation to one bunch per shoot and leaf removal in the fruit zone. Due to this careful viticulture we were able to achieve very even ripeness. In April, clean and ripe fruit was harvested from the lowest vigour areas in our Elms vineyard in the Gimblett Gravels sub region.

WINEMAKING COMMENTS

After de-stemming, the fruit was fermented in small stainless steel fermenters using a mixture of hand plunging and pump over techniques for cap management. After post ferment maceration on skins for optimum integration, the batches were run to French barriques, 25% of which were new. Malolactic fermentation occurred in barriques and matured for fourteen months with regular stirring and topping. After extensive tasting trials the best sixteen barrels were gently gas racked off their fine lees and the wine was assembled. The wine was bottled with no fining and light filtration.

WINE AND FOOD

This Syrah has complex flavours of dark berries and plum with hints of violets pepper and smoke on the nose. The palate is rich and silky with a long fine spicy finish.

Food pairing suggestions: venison, duck and beef.

