

WINEMAKERS COLLECTION

SYRAH 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: 1-4th April 2014

Vineyard: Elms vineyard, 100% Gimblett gravels

Oak: Aged for 14 months in French barriques – 20% new

Alc/vol: 13.5 %

RS: Dry

pH: 3.85

TA: 5.55 g/l

VITICULTURE

2014 was another excellent vintage for Hawkes Bay with great conditions for producing ripe elegant Syrah. We had a lovely warm dry growing season with temperatures above the long term average. Through the growing season our Elms Vineyard on the Gimblett Gravels was micromanaged with very 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 across the vineyard.

WINEMAKING COMMENTS

In early April we harvested the clean and ripe Syrah from our Elms vineyard. 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, the batches were run to French barriques, 20% of which were new. The wine remained in barrel for fourteen months with regular topping, with only some being racked once after malolactic fermentation. The wine was then bottled after a 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.

