



Jewelstone Hawke's Bay Syrah 2008

Viticulture

This wine is made from selected hand harvested grapes grown on our Mere Road vineyard on the Gimblett Gravels. This site has about 30cm of sandy loam over light gravels and produces wines with poise, texture and balance. Applying our 16 years of experience growing fruit on the Gimblett Gravels, we nurtured the vines to optimal vine health ensuring the best possible grape flavour and tannin development in the fruit. The bunches were thinned to one bunch a shoot at pea berry size, and then later the shoulders were removed from these remaining bunches. The aim is to grow a wine with exceptional qualities. We hand harvested this part of the block on 15 April at 22.5 Brix, removing any fruit that was not in perfect condition. The crop load was tiny in 2008 with a yield of only a half kilo of fruit per vine.

Winemaking

The fermentation was conducted on the skins, at a peak temperature of 30° C. The fruit was hand plunged daily until the completion of fermentation. There was a further maceration of 14 days. After draining off and pressing, the wine was run off to French oak barriques for MLF and maturation. There has been one racking since the wine has been in barrel. After 17 months the wine was assembled and bottled.

Tasting Notes

The colour is deep and vibrant. The wine has a nose dominated by spice, dark berry and cherry aromas with tobacco and black pepper notes. The palate is medium-bodied with fine soft tannins that are ripe; providing the wine with good structure and an harmonious finish.

Cellar Potential

2 - 5 years

Alcohol	13.6 %
Acidity	5.5 g/l
Ph Level	3.78

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