



## Vineyard Selection

### Ohiti Road Syrah 2009

#### Viticulture

*Site:* Ohiti Road – Chave clone – warm inland site sheltered from sea breezes opposite Gimblett Gravels. Sustainable vineyard practices were used from accredited vineyards.

*Soil type:* stoney gravels and light silt phases requiring irrigation

*Canopy management:* shoot thinned and vertical shoot positioned

*Bunch thinning:* prior to veraison to one bunch per shoot

*Crop load:* approx 8 tonnes per hectare

*Harvest:* 17 April @ 23.1 °Brix and 7.8g/L total acidity

*Weather conditions:* warm dry summer with cooler dryish autumn allowing long hang time on vines.

#### Winemaking

Crushed to fermenter and inoculated with yeast. Fermentation initiated after two days. Pumped over once daily. Fermentation – approximately 7 days with temperature peaking at 30 °C. Post fermentation maceration – 19 days (no pumpovers). Malo-lactic fermentation following pressing off skins. Maturation in older barriques to retain primary fruit and soft impact on palate. Sustainably produced with minimal environmental impact during production – ISO 14001 audit by SGS.

#### Characteristics

Vibrant red and dark berry aromas with some spicy white pepper overtones. Soft fruity attack showing fruit sweetness and richness. Finish is fine with long aftertaste.

#### Cellar Potential

This wine has sufficient tannin and fruit to cellar for 3-5 years.

Alcohol	13.8%
Acidity	5.0 g/L
Ph Level	3.71

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