



Jewelstone Hawke's Bay Syrah 2009

Viticulture

Mission Winery Mere Road vineyard Gimblett Gravels block. SOILS: 10 - 30 cm sandy loam on gravels. Fruit was selected from a one hectare parcel of our 2 hectare Syrah block; thinned to a bunch a shoot with shoulders removed from bunches. VINE AGE: 6 years. VERAISON: Fast and even in early Feb in warm conditions. CANOPY MANAGEMENT: VSP with one trimming and full leaf removal around bunches before veraison. HARVEST: Hand harvested on 18 April at 24.3 Brix with light shrivelling and in perfect health.

Winemaking

The 6.8 tonne parcel was crushed to a 10 tonne fermenter with partial crushing of fruit and whole berries present. There was no pre ferment soak. TEMPERATURE PEAK: 31 degrees. CAP MANAGEMENT: Daily pump overs and plunging till the end of ferment. POST FERMENT MACERATION: 28 days - run off skins at optimum mouth feel and structure. No pumpovers or plunging during this stage. MATURATION: French oak, 40% new 18 months

Characteristics

The nose shows very ripe sweet fruit with spice elements; less pepper than some HB Syrah's but more of a berry and floral spectrum. The palate has good weight and tannin for a long evolution in bottle. Spice and rich dark fruits are showing at bottling. Good structure with grippy fine tannins gives a nice texture. The wine should evolve similarly to the 2007 Jewelstone Syrah which is now developing some forest floor aromas and complexity with softening tannins.

Cellar Potential Cellar carefully for 10 - 20 years

Alcohol	13.7%
Acidity	6.0 g/l
Residual Sugar	1.0 g/l
Ph Level	3.27

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