



**Seasonal**  
**2020 Hawkes Bay**  
**Syrah**

Violets and spice and other things nice. Feminine in style, this example shows off the attributes of modern, cool climate Syrah. The free-draining alluvial soils and maritime climate of Hawkes Bay create the perfect recipe for producing wines with depth, elegance and a touch of varietal black pepper. Fragrant red and dark fruits with bramble are layered over fine but pronounced tannins. Bitter Cacao and Juniper highlights offset the sweet fruit characters, also lifted by natural acidity.

We try to keep our eager hands off when making Syrah, much like Pinot Noir, and allow the fruit expression to shine. A very small percentage of whole bunch fruit is used in the ferment where the stems add tannin and savouriness.

This wine comes dressed in a selection of French and American oak adding structure and hints of vanilla. Syrahhhh - for anyone who likes the aromatics of Pinot Noir but wants more body.



**RRP: \$30**

**Dignified > refined > fragrant > silken > savoury**



THE  
HUNTING  
LODGE

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## Technical Notes

Bottling Date	24/06/2021
pH	3.57
TA g/L	5.9
Glucose g/L	<2
Sub-Region	Bridge Pa, Hawkes Bay
Harvest Method	Selective machine harvested to acquire only whole, intact berries.
Processing	Partially crushed retaining a percentage of whole berries for primary fruit expression.
Fermentation	Fermented, and help on skins for a total of 28 days to help tannin development and integration.
Maturation	14 months in French and American oak barriques (30% new).
Awards & Accolades	5 stars Wine Orbit, Premium (92 points) Cameron Douglas, 4 stars Michael Cooper.



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