

Tinpot Hut 2013 Hawkes Bay Syrah

WINEMAKER

Fiona Turner

COLOUR

Ruby red with a purple hue

AROMA

Aromas of white and black pepper, violets and plum, and a subtle chocolate and leather spiciness.

PALATE

A medium-bodied complex wine in the mode of northern Rhone showing plum, pepper and cinnamon characteristics with a slight bacon note on the finish. A firm acid backbone with silky tannins harmonises with the fruit and culminates in a warm ripe finish.

CELLARING AND FOOD PAIRING

Bottled in February 2014 this Syrah is drinking well and will continue to develop within the next 1-5 years.

VINTAGE

The 2013 growing season was characterized by a long warm and dry summer with moderate fruit yields and intense flavours.

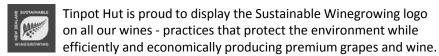
VINIFICATION

This wine was produced from fruit grown in a single vineyard in the Omahu Gravels where the low vigour, free-draining soils deliver small crops with amazing concentration. Protected from the prevailing wind and cloud formation, the block is warm and typically ripens early, producing fruit that contributes body and structure. Harvested at optimum maturity in cool conditions the fruit was de-stemmed into small open top fermenters. It was allowed to cold soak for a period of 5 days prior to fermentation with selected yeasts and hand plunged 3 times daily. Following fermentation the skins were drained then pressed to stainless steel tanks for 24 hours prior to racking off gross solids to a mixture of small stainless steel aging tanks, and new and mature French oak. Following malolactic fermentation the wine was left to age for a further 9 months prior to blending, stabilising and bottling.

WINE ANALYSIS

Alcohol 13.0% | TA 5.8 | pH 3.60 | RS < 1.0 g/L

SUSTAINABILITY



ACCOLADES

Blue Gold, Sydney International Wine Competition, November 2017 Gold Medal, San Francisco International Wine Competition, June 2015





