



## Tinpot Hut 2011 Hawkes Bay Syrah

### WINEMAKER

Fiona Turner

### COLOUR

Ruby red with a purple hue

### AROMA

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 March 2012 this Syrah is drinking well now and will continue to develop and delight in the next 1-5 years.

### VINTAGE

2011 was a warm and early vintage in Hawkes Bay. Careful harvest timing, combined with low yields saw maximum fruit ripeness.

### VINIFICATION

This wine was produced from fruit grown in a single vineyard in the Gimblett 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 12.5% | TA 5.9 | pH 3.45 | RS 2.3 g/L

### SUSTAINABILITY



Tinpot Hut is proud to display the Sustainable Winegrowing logo on all our wines - practices that protect the environment while efficiently and economically producing premium grapes and wine.

### ACCOLADES

4 Stars, Raymond Chan Wine Reviews, June 2014

4 Stars/88 points, Wine Orbit, December 2013

