



Corbans Private Bin Hawke's Bay Syrah 2007

Corbans' winemakers craft this range of complex varietal wines from premium Hawke's Bay fruit to be ideal companions for food. Luscious cherry, floral and spice aromas are layered with savoury oak characters to create a complex, enticing wine.

DESCRIPTION:

Colour: Vibrant ruby red

Aromas: Lifted aromas of black cherries with floral hints are complemented by distinctive pepper characters.

Palate: The palate is fleshy with dark fruit flavours and savoury tannins finishing with black pepper spiciness.

FOOD AND WINE MATCH:

This wine is a perfect accompaniment to richly-flavoured red meat dishes or game such as wild duck or venison.

CELLARING:

Whilst drinking well now, this wine will continue to develop in complexity. Ideal cellaring is three to five years from the vintage year.

Wine:	Corbans Private Bin Syrah
Vintage:	2007
Release date:	September 2009
Winemaker:	Tony Robb
Region:	100% Hawke's Bay
Alcohol:	13.5% by volume
pH:	3.63
Titrateable Acidity:	6.3g/l as tartaric
Harvest notes:	Hawke's Bay enjoyed dry, almost drought-like, conditions during the summer ripening season for the 2007 vintage. This wine comes from two of Hawke's Bay's most highly regarded sub-regions for red wines, the Gimblett Gravels and Redstone. Gimblett Gravels wines have become internationally renowned due to the intensity and ripeness of the fruit, coupled with the quality and quantity of tannin that allow these wines to age for many years. Syrah from this region exhibits quite dark fruit characters. Fruit from Redstone is typically softer and fleshier, exhibiting physiological ripeness at lower Brixes than the Gimblett Gravels and often exhibit violet-like floral notes and strong white pepper characters.
Fermentation notes:	The fruit was gently de-stemmed then crushed into small fermenters, where the caps were gently worked up to three times a day utilizing rummage wands and punchdowns. A short post-fermentation maceration phase was used for some components to aid tannin evolution and increase flavour complexity. The total time on skins ranged between 18 and 24 days.
Maturation notes:	The wine was aged for 18 months in Burgundy-coopered French oak barriques, 30% of which were new. Malolactic fermentation took place in barrel. Consistent with a more reductive approach in syrah winemaking, this wine was left on light lees without racking for the duration of its time in barrel.

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