



Cottage Block Hawke's Bay Syrah 2007

Cottage Block is the affectionate term our winemakers bestow on special rows of vines in a vineyard that produce the most outstanding fruit. Only in the very best years will the winemaker personally select the grapes for this range, before gently crafting them into limited-edition wines of exceptional quality. These hand-crafted wines form an exclusive range for the connoisseur who appreciates the difference.

DESCRIPTION

Colour: Deep, dense purple with garnet hues

Aromas: Vibrant dark berry and violet aromas with a distinctive white and black pepper signature

Palate: Concentrated, yet elegantly styled, the palate offers a luscious mouthful of sweet berries and spice with smooth, supple tannins and integrated, savoury oak characters

CELLARING: This wine will soften further and develop more savoury notes with 5-8 years of cellaring.

Wine:	Cottage Block Hawke's Bay Syrah
Vintage:	2007
Release date:	June 2009
Winemaker:	Tony Robb
Variety:	100% Syrah
Region:	100% Hawke's Bay
Alcohol:	13.6% by volume
pH:	3.65
Total acidity:	5.9g/l as tartaric
Harvest notes:	This is a single vineyard wine from our Redstone vineyard in the Ngatarawa Triangle, a sub-region of Hawke's Bay renowned for producing classic Hawke's Bay red wines typified by concentrated flavours and elegant structures. The sandy loam over gravel soil in this vineyard typically produces ripe, opulent fruit at low sugar levels, making the wine flavourful but without excessive alcohol. Hawke's Bay enjoyed dry, almost drought-like, conditions during the summer ripening season for the 2007 vintage. These conditions allowed us to harvest the fruit at optimum maturity and balance. All of the fruit was carefully selected and hand-picked.
Fermentation notes:	The fruit was gently de-stemmed, then crushed into small fermenters that were pumped-over and punched-down up to three times daily through the active phase of fermentation. After fermentation, each tank was left on skins for an extended maceration period to aid the integration and softening of the tannins. This post-fermentation maceration lasted up to 25 days, giving a total time on skins of 31 days.
Maturation notes:	Each vineyard component was aged in Burgundy-coopered French oak barriques, 40% of which were new, with the remainder one-year-old, for 24 months prior to blending. All components underwent malolactic fermentation in barrel. One aerative racking was used immediately after malolactic fermentation to further aid tannin evolution. The final blend was achieved by tasting and assessing individual barrels and selecting only those that met the Cottage Block standard and style. This wine was bottled without any fining or filtration.



Other comments:	Like any strongly structured red wine, we recommend that this wine is decanted at least 30 mins prior to serving at a temperature of no less than 16°C.
-----------------	---
