

STONECROFT

CROFTERS SYRAH 2024, GIMBLETT GRAVELS, HAWKE'S BAY

VINTAGE

The 2024 vintage will go down as one of the finest ever seen in Hawke's Bay.

A cool, extended flowering period in spring 2023 resulted in lower than average yields naturally concentrating flavours.

The remainder of the growing season was near perfect, with warm days and cool nights allowing the grapes to ripen slowly and evenly.

VINEYARD

Cornerstone Vineyard, Gimblett Gravels

Cornerstone is planted in the famous Gimblett Gravels appellation, classified on soil type and not the geography. The free-draining soils were formed after the flooding of the Ngaruroro River back in 1867. The naturally low occurring rainfall ensures low yields and concentrated fruit, while the warm, dry climate enhances ripening. This site continues to produce Syrah of exceptional depth and character.

TECH NOTES

Standard Drinks : 7.7	ALC : 13.0%	Residual Sugar : Dry
Bottled: October 2025	Variety : Syrah	Closure : Screwcap
Clone: Chave, Limmer	Vine Age: 20 years	Vegan Friendly

WINEMAKERS COMMENTS

The 2024 Crofters Syrah shows a deep ruby colour with garnet edges. There is an inviting bouquet of ripe fruits, dark cherry, doris plum and raspberry, layered with subtle, complexing notes of leather, spice and black pepper.

The palate is medium to full bodied with a core of blackberry fruit and edges of toasted spice and cedar flavours. The tannins are fine grained and the acidity is fresh, providing structure, poise and persistence.

WINEMAKING

FRUIT HANDLING AND FERMENTATION:

100% Destemmed fruit. Fermented in open-top stainless steel fermenters using selective yeasts. Hand plunged two times daily. A short post fermentation soak enhanced the structure.

MATURATION:

Pressed directly to barrel for malolactic fermentation.

15 months in French barriques. 10% new. 40% one year old. 50% older.



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