

STONECROFT

Gimblett Gravels The Original Syrah 2020



Stonecroft has the oldest Syrah vines in New Zealand. These vines were rescued by the founder of Stonecroft, Dr. Alan Limmer, from the Te Kauwhata Research station and planted at Stonecroft in 1984. We still have the original row of vines. With The Original Syrah we have used just a single barrel of wine to make a super premium wine, which has been made from fruit picked from the oldest parcel of vines. This is only the fourth time this wine has been made.

Vintage: 2020 was a superb vintage and although 2019 was excellent, this vintage was even better and definitely the best vintage we've had at Stonecroft since we arrived in 2010. Flowering was good, and we were not affected by any frosts. Spring and early summer were warm and throughout the summer Hawke's Bay experienced warm settled weather with hot, dry conditions. Although we had to deal with extra complications due to COVID-19 there was no rain around vintage which meant we had the luxury of picking when flavour ripeness was at its optimum.

Wine:

Colour: Deep, dense ruby colour.

Aromatics:

Warm black fruit aromas, with nutmeg, cinnamon and anise.

Palate:

A dense flavour profile with blackberry and blackcurrant fruit flavours, cedar and sweet spice with touches of leather and pepper plus a great tannic structure, which will mellow with age. The wine has a long finish. Will reward cellaring.



Technical Info:

Region: Gimblett Gravels Wine Growing District®, Hawke's Bay.

Vineyard: Mere Road.

Variety: Syrah.

Harvest: Hand harvested on 7th April 2020.

Vinification: Fermented in open-top stainless steel fermenter. Wild ferment. Hand plunged two times daily. Post fermentation soak for two to three weeks followed by maturation in barrel.

Maturation: Matured in a single new French oak barrel for over 18 months.

Bottled: 26th January 2020.

Analysis: Alc 13% vol.

Cellaring Potential: 7-9 years.



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HAWKE'S BAY