

STONECROFT

Gimblett Gravels Serine Syrah 2023

The name 'Serine' came about after speculation over the origin of our oldest Syrah vines, which are the oldest Syrah vines in New Zealand. At one stage, it was thought the clone of Syrah might be Serine. That was never established but the name stuck. We pick our Syrah in a number of different batches, as we have different clones, vineyards and ages of vines. For the Serine Syrah we aim to make a serious wine which will develop in the bottle, but one which does not need to be cellared for years before drinking.

Vintage:

2023 was a vintage unlike no other we have experienced. At the start of the season, we were not affected by frosts and flowering was good. The weather was relatively cool for most of the season with more rain than usual and considerable disease pressure. We were then hit by Cyclone Gabrielle and thought the vintage could be a write off. Luckily, after the Cyclone the weather changed completely and the warm end to the summer through to early autumn meant we were able to leave fruit on the vines and take advantage of the sunny weather. We were pleased with the end result.

Wine:

Colour: Bright ruby red colour.

Aromatics:

A complex bouquet of raspberry and blueberry fruits together with spice and savoury notes with hints of pepper.

Palate:

Red and black fruit flavours with a smooth finish and brilliant acidity. Will develop further complexity with bottle age.

Technical Info:

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

Vineyard: Roys Hill and Mere Road Vineyards.

Variety: Syrah.

Harvest: Hand harvested on 6th and 16th April 2023.

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

Maturation: Matured in French oak barrels for 14 months.

Bottled: October 2024.

Analysis: Alc 12.5 % vol.

Closure: Screwcap

Production: 270 cases.

Cellaring Potential: 4-6 years.



