

STONECROFT

Gimblett Gravels Undressed Syrah 2023



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. For the Undressed Syrah this year, we set used a single parcel of fruit from our Mere Road vineyard and did not add any sulphur at bottling.

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: Deep ruby red colour.

Aromatics: Sweet, dense black fruit together with hints of spice.

Palate: The wine has rich boysenberry, blackberry and blueberry flavours and pepper. It has a smooth finish, and soft tannins.
Suitable for vegans and preservative free.



Technical Info:

Region:	Gimblett Gravels Wine Growing District®, Hawke's Bay.
Variety:	Syrah (100% MS clone).
Vineyard:	Mere Road
Harvest:	Hand harvested on 16 th April 2023.
Vinification:	Fermented in open-top stainless steel fermenters. Hand plunged two times daily. Post fermentation soak for two to three weeks followed by maturation in barrel.
Maturation:	Matured in seasoned French oak for 4 months without adding any sulphur (nor was sulphur added at bottling).
Bottled:	11th October 2023.
Analysis:	Alc 12% vol.
Closure:	Screwcap
Production:	270 cases
Cellaring Potential:	2-4 years.



For more information see our website www.stonecroft.co.nz