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## SPY VALLEY SYRAH 2015

Region	Marlborough, New Zealand.		
Vineyards	Viticulturist - Adam McCone		
	Johnson Vineyard Lodge Block, Waihopai Valley - excessively free draining river stones and sand. 33% of blend.		
	Outpost Vineyard, Omaka Valley - Variable depth windblown clay/loess over clay-bound glacial gravel. Direct North facing aspect, on moderately steep hillside slopes. 67% of blend.		
Viticulture	2 Cane vertical shoot positioning, shoot and bunch thinning to restrict yield.		
Winemaking	Winemakers - Paul Bourgeois, Kathy-Lee Sowman, Richelle Collier.		
	Hand picked as individual vineyard blocks and kept separate until final blending. Grape bunches are mostly destemmed and all fermented naturally in open vats. After gentle plunging the wine was drained to barrels for 32 months prior to blending		
Vintage	2015 was excellent. Very dry conditions without excessive heat meant small crops with great concentration.		
Technical	Pick dates :	12, 16 April 2015	
	Brix	20.2 -23.0	Brix
	Alcohol	13.0%	
	Acid	p.H 3.41	T.A 7.5 g/L
	Residual sugar	1.0 g/L	
Aroma	Licorice, fig and cracked black pepper with sweet chocolate cake notes.		
Palate	Red berry with vibrant cherry and black pepper flavours. Long and elegant with an engaging bright, fresh character		
Cellaring	Our Syrah retains its fresh character and takes several years to develop the more earthy characters associated with ageing. Fresh acidity promises a long cellaring life, we would expect this wine to be at its peak between 2020 and 2025.		

