

# QUARTER ACRE

## SYRAH

HAWKE'S BAY 2018

### VINEYARD

Our grapes were grown on a hillside vineyard with views over the Tukituki river, and old river terraces. The 2018 season was set up with a calm, hot summer, followed by a warm but changeable autumn.

The 2018 vintage is a blend of Chave, Grippat, Hermitage and MS clone which were eventually blended in the winery.

### WINERY

The fruit was completely destemmed into open top tanks and left to sit for up to ten days until it began to ferment.

We initially plunged it gently and then with gusto as it fermented. Primary ferment lasted for around nine days, then the wine was held on skins for up to a total of 25 days. It was pressed and run to the cellar to be aged in French oak barriques through winter before it went through malo in spring. The wine was rested until blending on the 6<sup>th</sup> of November 2019 before bottling without fining

### TASTE

Aromas of violet, boysenberry and bramble with a palate that is complex and textural with flavours of thyme, dark plum and earth. The palate is fleshy and the tannins chalky, with underlying power and precision.

**Alcohol:** 13.0%

**Standard Drinks:** 7.7 standard drinks

**Allergens:** Contains Sulphites



TE AWANGA  
ESTATE

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