



ROD McDONALD WINES

ONE OFF

The SYRAH Hunter

Hawkes Bay 2015

VINEYARD

The 2015 harvest was the kind of vintage where everything gets ripe and vineyard managers are relaxed. The Syrah came from the red metal vineyards just west of Hastings and the Pinot Noir from our vineyard on the terraces at Mararekakaho, a little further up river. Even in a great vintage, yields need to be kept low and canopies well-tended with these late ripening varieties.

WINERY

All hand harvested, we kept most of the berries whole with very little crushing into open top fermenters. We make our Syrah and Pinot Noir very similarly with a preference for natural ferments using indigenous yeasts and gentle extraction of flavour and tannin. All the ferments were a long time on skin, up to 35 days, which has helped create the complexity, suppleness and juiciness on the palate. Twelve months in French oak barriques has developed some of the more savoury and complex flavours.

TASTE

Currant and violet on the nose, with a palate layered with earth, smoke and hints of star anise and clove. The tannins are chalky and the wine is balanced by a bright acidity giving the wine drive and length. It owes its refinement and complexity to the seamless combination of two classic varieties.

Alcohol: 12.5%

Standard Drinks: 7.4 standard drinks

Allergens: Contains Sulphites. Traditional fining using egg products, traces may remain.



Rod McDonald, Proprietor & Winemaker

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