

T a s t i n g N o t e s

No.8 Wines Limited

2007 SYRAH

Gimblett Gravels

Hawke's Bay

FROM THE VINEYARD

Grapes were grown in the Gimblett Gravels Region of New Zealand. Low yielding vines enjoyed a long dry autumn that ensured full ripeness and flavour maturity at harvest. Fruit was handpicked and delivered to the winery in pristine condition.

WINEMAKING

Grapes were de-stemmed but not crushed into an open fermenter where they soaked for a few days extracting extra colour and aromas. A natural ferment eventually kicked off and the must was hand plunged over a two-week period while fermenting. Once the primary ferment was complete the wine remained on skins for a further 14 days to allow the tannins to evolve to a point where they provided structure but also softness. The wine was then gently pressed and run off to barrel where it remained for around 17 months before being lightly egg white fined and bottled.

WINEMAKER'S COMMENT

The wine is deeply coloured with some attractive purple and crimson edges.

Typically spicy white pepper and thyme aromas lead into a palate that is full and rounded. Plum, cassis and blueberry flavours give way to an attractive savoury character so often seen in good Syrah. The acid and tannins are well balanced and provide structure for this attractive and mouth filling wine.

Alcohol 14%

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