



ROD McDONALD WINES

# QUARTER ACRE

## SYRAH

Mere Road Vineyard  
HAWKE'S BAY 2011

### VINEYARD

These grapes were grown around Mere Road at a couple of different sites but all on deep old river gravels. Autumn 2011 was overall long and dry however there was some rain to dodge later in the season. Vine yield was kept below 1.5kg per vine to maximize colour and intensity. There were a blend of Chave, 470 and MS Clone and an assortment of rootstocks providing fruit well into the darker, riper fruit spectrum.

### WINERY

Hand-picked fruit was destemmed but not crushed into open top fermenters. Whole berries in open top tanks, hand-plunging and hot natural ferments produced wine of complexity and flavour. The wine was left to rest on skin for up to 30 days then pressed and run to barrel, large and small where it underwent a natural spring MLF and remained on lees. It was blended for bottling in March 2014

### TASTE

The palate is fleshy and tannins chalky, with an underlying power and precision. There are plenty of vibrant Syrah blueberry, gunsmoke and white cracked pepper characters, overall showing lovely weight and balance.

**Alc:** 13.0%

**Std drinks:** 7.7 standard drinks.

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



Rod McDonald, Proprietor & Winemaker

Rod McDonald Wines Limited. 91 Thames Street, Napier, Hawke's Bay. [www.rmwiners.co.nz](http://www.rmwiners.co.nz)