

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

1/4 Acre Wines

2009 SYRAH

Hawke's Bay

FROM THE VINEYARD

2009 will be regarded as one of Hawke's Bay's very best red wine vintages. A warm, long, dry autumn has ensured fruit with great intensity of flavour. Syrah, low yielding at around 2.0kgs per vine, was allowed to fully ripen in these ideal conditions. The cooler start to the season followed by a settled autumn has ensured bright acidity with beautiful aromatics and fleshy palate weight.

WINEMAKING

Very simple ... handpicked fruit was de-stemmed but not crushed, to an open fermenter. Hand plunged while on skins - lightly at first then with a lot more vigor at the height of ferment. After 26 days on skin it was pressed and run to French oak barriques for aging. When ready, the wine was blended, egg white fined (one egg white per barrel) and bottled.

WINEMAKER'S COMMENT

This is a style of Syrah I think is going to make Hawke's Bay famous! Floral aromatics, medium weight with a backbone of natural acidity, lovely purity of fruit and a long complex finish that develops in the mouth.

Alcohol 13.5%

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