



ROD McDONALD WINES

Te Awanga

ESTATE

SYRAH

HAWKE'S BAY 2013

VINEYARD

Fruit for this wine came from a vineyard situated inland west of Hastings on an old riverbed. Autumn 2013 was long and dry which suited this later ripening variety. Naturally higher than normal acidity was characteristic of Syrah grapes this year producing deeper colours and real definition in aromatics. We harvested towards the end of April as is normal for Syrah, squeeze every inch of sunshine we could out of what was a great growing season.

WINERY

Hand harvested fruit was destemmed but not crushed into closed fermenters where whole-berries soaked for up to seven days before a natural ferment kicked off. The wine was then pumped over up to three times a day at the height of ferment. Post ferment it was rested for three weeks on skin to advance and condense the tannin structure making the wine more approachable and supple. The wine was pressed and run to barrel where it was matured for 14 months in new and used French oak before it was blended and lightly egg white fined.

TASTE

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

Alc: 13.4

Std drinks: 7.9 standard drinks

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



Rod McDonald, Proprietor & Winemaker

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