



ROD McDONALD WINES

# Te Awanga

ESTATE

## SYRAH

HAWKE'S BAY 2014

### VINEYARD

Fruit for this wine came from a vineyard situated inland west of Hastings on an old riverbed. Autumn 2014 delivered impeccable ripening conditions, leading to the earlier than usual harvest. 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

The fruit was destemmed but not crushed into open and closed fermenters where whole-berries soaked for up to seven days before a natural ferment kicked off. The wine was then plunged and 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 16 months in new and used French oak before it was blended and lightly egg white fined.

### TASTE

White pepper and thyme aromas lead into a palate that is full and rounded. Plum and blueberry flavours give way to an attractive savoury character so often seen in good Syrah. The tannins are fine and provide structure for this plump, attractive and mouthfilling wine.

**Alc:** 12.5%

**Std drinks:** 7.4 standard drinks

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



Rod McDonald, Proprietor & Winemaker

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