

QUARTER ACRE

2011 Syrah

Vineyard:

These grapes were grown in Mere Road at a couple of different sites but all on 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 1.5 kg per vine to maximize colour and intensity. There were a blend of Chave, 470 and MS Clone and an assortment of rootstocks.

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 until blending for bottling in October 2012.

Taste:

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

Alc: 13%

Approx. Standard Drinks: 7.7

Allergens: Eggwhites



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