



2016 'Brookby Hill' Syrah Marlborough (Sustainable)

VINEYARD	BROOKBY HILL
SUB REGION	SOUTHERN VALLEYS
SOIL TYPE	FRIABLE SILT LOAM OVER DEEP CLAY
HAND HARVESTED	18TH & 27TH APRIL 2016
VINE AGE	5 YEARS
CLONES	CHAVE & STONECROFT
AGING	11 MONTHS FRENCH OAK BARRELS, 25% NEW
CASE PRODUCTION	120
ALCOHOL	13.5%
T.A	5.5 G/L
RS	<1 G/L
BRIX	23.3
PH	3.79

Harvest & Winemakers' notes:

From a record-breaking dry summer, this fruit was sourced from a hot pocket site on our Brookby Hill Vineyard in the Southern Valleys. Hand harvested off 'first pick', single cane vines, the crop was extremely light due to meticulous bunch thinning carried out to allow full maturity. The fruit was then co fermented with 5% viognier in open top fermenters with 30% whole clusters and traditionally foot stomped. Lightly pressed into 25% new and seasoned French oak barrels, the wine aged for 11 months before being bottled unfinned and unfiltered.

Winemakers:

David Clouston & Sanna Stander

Tasting notes:

Aromas of black peppercorn and charred meats combine with dried thyme and Herbes de Provence to create a botanical and savoury earthiness on the nose.

The palate is in the leathery, earthy spectrum with blueberry and black fruit flavours shining through. This wine is bright and fresh with great concentration, focus and energy.

When to drink: 2018-2022