

## CHURCH ROAD™

*“Syrah is fast becoming a key variety for Hawke’s Bay and New Zealand, producing distinctive, complex and aromatic wines of exceptional quality that are achieving international acclaim. Church Road has firmly cemented itself as one of Hawke’s Bay’s top producers vis a vis with the first three releases, labelled Church Road Reserve, being awarded the top wine in Cuisine magazine’s NZ Syrah tasting for the 2006 vintage, top wine at the Air New Zealand Wine Awards for the 2007 vintage and an Elite Gold at the Air New Zealand Wine Awards for the 2008 vintage. 2009 is the first vintage we have released under the Church Road label. It displays all the fragrance and ripeness of the Reserve wines but with a soft and gentle palate texture, making it more approachable as a young wine.”*

*Chris Scott, Winemaker*



From one of the hottest Hawke's Bay summers on record, the warm, stony soils of our Redstone and Gimblett Gravels vineyards have provided us with richly-flavoured fruit. This has yielded a superb Syrah, displaying rich berry fruit, spice and liquorice notes accompanied by a full and supple palate.





CHURCH ROAD



## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (Sept - Apr)

#### HAWKE'S BAY 2008 GROWING SEASON

GROWING DEGREE DAYS:	1338°C
RAINFALL:	280mm
MEAN MAX TEMP:	20.5°C
MEAN MIN TEMP:	10.7°C
PRUNING REGIME:	2-cane and spur-pruned VSP
HARVEST DATE:	11-17 April

### MATURITY ANALYSIS AT HARVEST (Average)

°BRIX:	22.5-23.9°Bx
<b>WINE ANALYSIS</b>	
ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	Dry
TITRATABLE ACIDITY: (as Tartaric Acid)	6.0g/l
pH:	3.75

### The 2009 Growing Season

After a particularly dry winter, Hawke's Bay experienced fine, warm and dry weather, ideal for balanced vine growth and fruit development. The fine weather persisted until well into late February, when some inclement weather appeared. This necessitated some selective picking at harvest, but overall, quality was extremely high with highly-expressive whites and some structured, complex red wines being made.

### Soil Type

75% Gimblett Gravels: Free-draining alluvial grey gravels with varying degrees of sand and silt

25% Redstone: Free-draining shallow silts over alluvial red metals

### Clonal/Rootstock Selection

Mass Selection: A good performing clone producing wines with rich berry-fruit flavour, good colour and structure

Clone 470: An excellent clone producing very complete wines with excellent structure, flesh and a well-developed spice/floral fragrance over a core of darker plummy fruit

All clones are grown on low-vigour rootstock.

### Winemaking Details

All fruit was hand harvested, destemmed and crushed to a range of fermenters including open-top French oak cives, stainless steel vats and 70-year-old closed-top concrete fermenters. The crushed fruit was immediately inoculated with a selected yeast strain and fermentation was allowed to peak

at 32°C, ensuring good extraction of colour and ripe tannins. The wines were allowed to undergo post fermentation maceration for a total time on skins of up to 5 weeks. During this time regular aeration was employed to stabilise colour and integrate the tannin. The wines were then drained and pressed before filling to French oak to complete malolactic fermentation and subsequent maturation. The wine was racked for clarity prior to blending and a very light egg-white-fining to further soften the palate before being bottled without filtration.

### Oak Regime

The wine was filled to 100% fine-grain French oak barriques, 45% of which were new, with the balance being second and third fill. The wine then remained on light lees for 6 months while in oak to further improve palate texture, after which time it was racked and the lees rinsed out before the wine was returned to barrel for a further 8 months. Total time in oak was 14 months.

### Aroma and Palate

Rich plum and berry fruit is lifted by fragrant spice, violet and liquorice aromas. The palate is medium weight with a long, supple finish.

### Cellaring and Food Matching

This wine is well matched to a range of meat and game or robust vegetarian dishes, particularly those with more earthy or savoury elements such as mushrooms, eggplant, cavolo nero, pulses and cheese. Drink now or cellar for up to 5 years from vintage date to develop further earthy, savoury complexity.

### Church Road Range

Church Road wines are produced at the third-oldest working winery in the country, established in 1897. Made from an outstanding vineyard resource in Hawke's Bay and more recently in Central Otago, we aim to produce textural and complex wines that marry ripe fruit flavours with the subtle nuances obtained from the use of traditional winemaking techniques.

