

Church Road Reserve Syrah 2006

This fragrant, supple Rhone style wine is our first ever release of Syrah under our Reserve Label. The fruit was grown predominantly on the low vigour red gravels of our Redstone vineyard in the Red Metal Triangle district of Hawkes Bay. This vineyard typically produces strongly aromatic Syrah with floral, spice and pepper notes overlaying rich, dark blackberry fruit.

DESCRIPTION: A supple, medium - full bodied red wine full of fragrant fruit.

Colour: Deep, rich red.

Aromas: A core of dark berry fruit is overlaid with fragrant violet and spice characters, while subtle savoury oak adds complexity and a chocolate richness.

Palate: Full and supple with soft ripe tannin and good length of both texture and flavour.

FOOD AND WINE MATCHES

Well suited to more savoury style game and meat dishes.

CELLARING: This wine should reward careful cellaring for up to six years or more from the vintage date. Over this time the primary berry fruit characters will diminish and be replaced by more complex flavours and aromas, while the palate will continue to soften.

Wine:	Church Road Reserve Syrah
Vintage:	2006
Release date:	February 2008
Variety:	Syrah
Winemaker:	Chris Scott
Vineyard Manager:	Neil Watson, Graham Bartleet, Gary Wood
Region:	Hawke's Bay
Sub Regions:	Red Metal Triangle (70%), Gimblett Gravels, Havelock North
Alcohol:	13.5% by volume
Total acidity:	6 g/l as tartaric
Brix at harvest:	22.0 – 23.0
Harvest notes:	The hallmark of the 2005 vintage was the warm, dry summer and early Autumn which ensured excellent fruit ripeness and concentration at moderate alcohol levels. Fruit for this wine was hand harvested and sorted off the vine.
Fermentation notes:	The fruit was crushed to small stainless steel or oak open top fermenters where it remained on skins for up to 3 weeks. The wines were hand plunged and pumped over regularly to extract colour, tannin and flavour from the skins. Controlled aeration was employed based on daily tasting, to improve stability and help to 'melt' the tannin into the wine.
Maturation notes:	The wine remained in French oak barrels (55% new) for approximately 12 months. The oak has imparted subtle savoury, and chocolatey complexity to the wine, while also enhancing the wines textural attributes.