

CHURCH ROAD

Reserve Syrah 2007

This fragrant, supple, Rhone-style wine is our second Syrah release under our Reserve label. The fruit was grown on the low vigour soils of our Redstone and Gimblett Road vineyards in Hawke's Bay. Redstone typically produces strongly aromatic Syrah with floral, spice and pepper notes overlaying rich, dark blackberry fruit, whilst Gimblett Road provides dark fruit, power and structure.

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

Colour: Deep, rich red

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

Palate: Full and supple with soft, ripe tannins and good length of both texture and flavour

FOOD AND WINE MATCHES:

Well suited to savoury game and meat dishes

CELLARING: This wine will 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, whilst the palate will continue to soften.

Wine:	Church Road Reserve Syrah
Vintage:	2007
Release date:	November 2008
Variety:	Syrah
Winemaker:	Chris Scott
Vineyard Manager:	Neil Watson, Graham Bartleet.
Region:	Hawke's Bay
Sub Regions:	Redstone (55%), Gimblett Road (45%)
Alcohol:	14% by volume
Total acidity:	5.8 g/l as tartaric
Brix at harvest:	23 – 24.5
Harvest notes:	2007 was an exceptional red wine vintage with a warm, dry summer and autumn that ensured excellent fruit ripeness and concentration. Fruit for this wine was hand harvested and triaged in the vineyard.
Fermentation notes:	The fruit was crushed to small stainless steel or oak open-top fermenters where it remained on skins for up to four weeks. The wines were hand-plunged and pumped-over regularly to extract colour, tannin and flavour from the skins. Controlled aeration was employed, governed by daily tasting to improve stability and to help to 'melt' the tannin into the wine.
Maturation notes:	The wine remained in French oak barrels (53% new) for approximately 12 months. The oak has imparted subtle, savoury and chocolate complexity to the wine, also enhancing the wine's textural attributes.