

CHURCH ROAD™

— RESERVE —

“The fruit for this wine 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. The 2008 vintage was slightly cooler than the stellar 2007 vintage that preceded it and this wine, whilst still retaining all of the vibrant aromatics associated with Church Road Reserve Syrah, will enter its drinking window at an earlier stage. Perfect for those of us who haven’t the patience to wait!”

Chris Scott: Winemaker



Church Road Reserve wines are produced only in great vintages. The very best low-cropping vineyard blocks are targeted for selective hand-harvesting to give wines with the greatest possible flavour, depth and concentration. In the winery these wines are made using small batch, traditional winemaking techniques that emphasise texture, structure and subtle complexity, while still letting the fruit shine through.



TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept - April)

HAWKE'S BAY 2008 GROWING SEASON

GROWING DEGREE DAYS:	1380°C
RAINFALL:	363mm
MEAN JANUARY TEMP:	20.7°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	1 st week of April

MATURITY ANALYSIS AT HARVEST (average)

BRIX:	22.0°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	6-7g/l
pH:	3.30-3.45

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	<1g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	5.6g/l
pH:	3.57



CHURCH ROAD

RESERVE



Growing Season

The 2008 growing season was excellent, with a particularly warm, dry summer that extended well into the harvest period. This enabled clean fruit to be harvested at optimal ripeness, resulting in wines with ripe flavour, ripe texture and good concentration.

Soil Type

Main Vineyards:

Gimblett Gravels (14%):

Deep alluvial gravels and silt, with very low nutrient content and water-holding capacity.

Redstone Vineyard (86%):

Shallow silts with some pumice over red gravels, moderate nutrient content and low water-holding capacity.

Clonal/Rootstock Selection

Mass selected and grown on low vigour rootstock.

Winemaking Details

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 'melt' the tannin into the wine.

Oak Regime

The wine was aged in French oak barrels, 42% of which were new, for approximately 12 months. The oak has imparted subtle, savoury and chocolate complexity in the wine and enhances its textural attributes.

Aroma and Palate

Deep, rich red in colour, this is a supple, medium to full-bodied red wine full of fragrant fruit. On the nose, a core of dark berry fruit is overlaid with fragrant violet and spice characters, whilst subtle, savoury oak adds complexity and a chocolate richness. The palate is full and supple with soft, ripe tannins and good length of both texture and flavour.

Cellaring and Food Matching

This wine is a superb match for savoury game and red meat dishes. Although drinking well now, 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.

Church Road

Founded in 1897, the Church Road winery is committed to crafting premium, complex wines that marry the ripe distinctive fruit characteristics of Hawke's Bay grapes with subtle nuances obtained from the use of traditional winemaking techniques.

