



<b>VARIETY:</b>	Syrah	Clone: Chave (80%)
<b>LOCATION:</b>	100% Estate Grown, Onetangi Valley, Waiheke Island	
<b>HARVESTED:</b>	1 April, 2008	
<b>FRUIT ANALYSIS:</b>	24.2 Brix	6.82 TA 3.37 pH
<b>WINEMAKING:</b>	6 days cold soak followed by 7 days fermentation in tank and 4 days maceration. Free run and pressings reserved separately. Malolactic fermentation completed in tank before racking to barrels. 12 months in wood.	
<b>OAK HANDLING:</b>	25% new American oak, 35% 1-yr old and 40% 2 -yr old French Medium Toast	
<b>BOTTLING ANALYSIS:</b>	Alc 14%	3.65 pH 2.6 g/l sugar
<b>BOTTLED:</b>	28 July 2009 Lot Number: L08HM2	
<b>CLOSURE:</b>	Screw Cap	
<b>QUANTITY:</b>	1036 cases (12x750ml) and 120 Magnums	
<b>RELEASE Date:</b>	April 2010	
<b>CELLAR LIFE:</b>	2010—2016 at 10 <sup>o</sup> -16 <sup>o</sup> C	
<b>SENSORY EVALUATION:</b>	Colour:	Bright, deep red
	Nose:	White pepper, raspberry, toasty oak and vanilla
	Palate:	White pepper, raspberry, toasty oak and vanilla. Firm tannins with a clean finish.
<b>WINEMAKER:</b>	Chris Canning	

**International Wine & Spirit Competition 2010**  
***Silver Medal***

**“This wine is a really deep garnet, with a complex nose packed with spice, pepper and oak. It displays ripe fruit with a savoury edge, lifted with fresh acidity and elegant tannins. Very good use of wood has been made, to give a balanced wine.”**

**Michael Cooper’s Buyer’s Guide to**  
**New Zealand Wines 2011**  
***Four Stars***

**“It’s distinctly Rhone Valley-like, with plum and black pepper flavours, ripe, slightly earthy and savoury, and fine-grained tannins giving early appeal.”**



**THE HAY Paddock LIMITED**

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