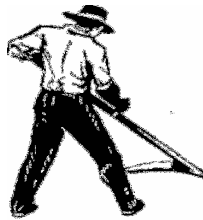


"Focusing on making the very best in a single variety or style is a risky and lonely proposition, yet it is hard to imagine how the very highest standards can be achieved without that focus."

VARIETY:	Syrah	Clone: Chave
LOCATION:	100% Estate Grown, Onetangi Valley, Waiheke Island	
HARVESTED:	Syrah: 15 April, 2009	
FRUIT ANALYSIS:	22.6 Brix	7.5 TA 3.41 pH
WINEMAKING:	7 days fermentation in tank followed by 7 days maceration. Free run and pressings reserved separately. Malolactic fermentation completed in tank before racking to barrels. 12 months in wood.	
OAK HANDLING:	60% 1-yr old and 40% 2 and 3-yr old French Medium Toast	
BOTTLING ANALYSIS:	Alc 13.4%	3.67 pH 0.47 g/l sugar
BOTTLED:	2 September 2010 Lot Number: L09HM3	
CLOSURE:	Screw Cap	
RELEASE Date:	June 2011	
CELLAR LIFE:	2011—2018 at 10 ^o -16 ^o C	
SENSORY EVALUATION:	Colour:	Bright, medium red with purple hues
	Nose:	White pepper, oak and vanilla
	Palate:	Raspberry, toasty oak and vanilla. Soft tannins with a clean finish.
WINEMAKER:	Chris Canning	



THE HAY Paddock LIMITED

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