



THE HAY Paddock

Waiheke Island Syrah 2007

"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 Petit Verdot	Clones 174 (35%), 470 (19%), Chave (34%) Blended (12%)
LOCATION:	100% Estate Grown, Onetangi Valley, Waiheke Island	
HARVESTED:	Syrah: 2-4 April, 2007	Petit Verdot: 10 April, 2007
FRUIT ANALYSIS:	Syrah: 23.0 Brix 7.3 TA 3.30 pH PV: 25.2 Brix 9.4 TA 3.31 pH	
WINEMAKING:	7 days cold soak at 10°C followed by 8 days fermentation in tank. Free run and pressings reserved separately. Malolactic fermentation completed in tank before racking to barrels. 12 months in wood.	
OAK HANDLING:	62.5% new Radoux Medium Toast 18.75% 1-yr old Boutes 18.75% 1-yr Radoux	
BOTTLING ANALYSIS:	Alc 13.9%	3.55 pH 0.08 g/l sugar
BOTTLED:	17 October 2008 Lot Number: 07HPSY2	
PACKAGING:	Diam corks, tin capsules, lay flat cellar packs	
QUANTITY:	670 cases (6x750ml) and 350 Magnums	
RELEASED:	June 2010	
CELLAR LIFE:	2010—2018 at 10 ^o -16 ^o C	
SENSORY EVALUATION:	Colour: Bright, mid-red Nose: Raspberry, pepper, herbs Palate: Raspberry, pepper, toasty oak	
WINEMAKER:	Chris Canning	

Five Stars

Michael Cooper

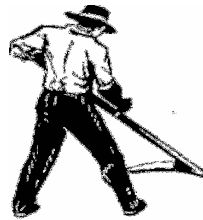
“This syrah-based red is intensely varietal, very sweet-fruited and savoury with ripe peppery flavours, showing lovely balance and density.”

**London International Wine & Spirit Competition 2010 IWSC
*Gold Medal and Best in Class***

“Lively crimson red colour. Brooding nose, blood plums, vanilla, pepper, kirsch and black pudding with a hefty kick of spice. Taster beware, those aromas are just the tip of the iceberg of flavours and textures this wine produces. Petit Verdot dominates initially with blue berry and perfumed floral tastes then the spice of syrah kicks in and lends fantastic structure, fruit weight and a firm tannin skeleton. A really wonderful combination which seriously works.”

**International Wine Challenge, 2009
*Silver Medal***

**“Creamy plum fruit aromas, brambly and meaty nose.
Rich ripe fruit on the palate.
Full bodied and spicy finish.”**



THE HAY Paddock LIMITED

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