



## THE HAY Paddock

# Waiheke Island Syrah 2008

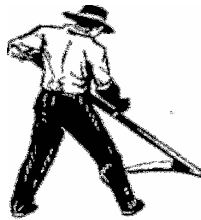
*"Focusing on making the very best in a single variety or style is a risky and lonely proposition, yet it is hard to imagine how the very highest standards can be achieved without that focus."*

<b>VARIETY:</b>	Syrah Petit Verdot	Clones 174, 470, Chave, Grippat A & B Blended (12%)
<b>LOCATION:</b>	100% Estate Grown, Onetangi Valley, Waiheke Island	
<b>HARVESTED:</b>	Syrah: 1-2 April, 2008	Petit Verdot: 31 March, 2008
<b>FRUIT ANALYSIS:</b>	Syrah: 24.4 Brix 8.2 TA 3.33 pH PV: 24.8 Brix 9.1 TA 3.21 pH	
<b>WINEMAKING:</b>	7 days cold soak 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.	
<b>OAK HANDLING:</b>	47% new Radoux Medium Toast 29% new Boutes 24% new Kelvin	
<b>BOTTLING ANALYSIS:</b>	Alc 13.9%	3.66 pH 2.4 g/l sugar
<b>BOTTLED:</b>	28 July 2009 Lot Number: L08HP1	
<b>PACKAGING:</b>	Diam corks, tin capsules, lay flat cellar packs	
<b>QUANTITY:</b>	720 cases (6x750ml) and 360 Magnums	
<b>RELEASED:</b>	June 2011	
<b>CELLAR LIFE:</b>	2011—2020 at 10 <sup>o</sup> -16 <sup>o</sup> C	
<b>SENSORY EVALUATION:</b>	Colour: Bright, deep-red Nose: Raspberry, white pepper, oak and vanilla Palate: White pepper, raspberry, toasty oak and vanilla. Firm tannins with a clean finish.	
<b>WINEMAKER:</b>	Chris Canning	



**International Wine Challenge**  
London 2011

*“Attractive, vibrant colour. Complex with layers of coffee  
and savoury notes. Unique and very long finish.”*



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