

**FALCONHEAD  
HAWKE'S BAY SYRAH  
2016**

**Heritage**

Established in 1978, The Wine Portfolio combines the finest grapes with the best winemaking techniques, as well as passion from our dedicated winemakers. We have taken the boutique winery approach to winemaking by controlling the entire process—from grafting our own cuttings, developing our own vineyards and viticultural techniques and investing in the best technology possible.

**Vineyards**

The grapes for this wine were sourced from two of our Hawke's Bay vineyards – Tantallon and Campbell Brook.

**Vinification**

The grapes were harvested from the respective vineyards and transported to our Riverview winery where they were crushed to open topped stainless steel fermentation vessels and inoculated with a range of yeast strains. The ferments were pumped over several times per day until dry and then allowed from two to five days extended maceration. The wine was then pressed off the skins and some was put to barrel where it was aged for 12 months. The wine was then transported by road tanker to our Katikati winery for final blending and finishing. Bottling was in March 2018.

**Winemaker's Tasting Notes**

An elegant wine that truly over delivers. Ripe red fruit layered over vanilla spice and white pepper. The palate has lovely fruit weight, and fine tannins with vanilla bean and raspberry carrying through a long finish.

**Cellaring Potential**

This wine is drinking well now but can be cellared for up to 5 years.

**Analysis**

Alcohol: 13% v/v  
Residual Sugar: 0.2 g/L  
Total Acidity: 5.7 g/L  
pH: 3.61

