

## 2014 Cathedral Cove Hawke's Bay Syrah

Region: Hawke's Bay

Vineyards: Tantallon

Winemaking: The grapes were harvested from our Tantallon vineyard and transported to our Riverview winery were 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 2 to 5 days extended maceration. The wine was then pressed off the skins and some was put to barrel where it was aged for 12 -24 months. The wine was then transported by road tanker to our Katikati winery for final blending and finishing. Bottling was in November 2018.

Analysis: pH 3.51

Acidity 6.0 g/L

Residual sugar 2 g/L

Alcohol 13.0 % v/v

Allergens: Contains sulphites. Fined using milk products, traces may

remain.

8 years.

Comments: Complex, ripe and intriguing. Layers of black pepper, lavender and vanilla give this wine a memorable aroma. The pallet has lovely fruit weigh and fine tannins, with vanilla bean and raspberry carrying through a long finish.

Cellaring: This wine is drinking well now but can be cellared for up to

Food match: This wine is drinking well now but can be cellared for up to

8 years. Enjoy with steak, grilled eggplant, or spicy sausage.

The Wine Portfolio, Suite 1/77 The Strand, Parnell, Auckland 1010, New Zealand. Ph: (09) 300 5053. Email: info@wineportfolio.co.nz. Website: www.wineportfolio.co.nz

