

TWR

TE WHARE RA



MARLBOROUGH



2009 MARLBOROUGH SYRAH

Syrah is a labour of love for us. There are only a handful of producers here who make this variety so it is a bit left field for Marlborough – but our site is warmer and our soil type is well suited. This wine is our third release of Syrah and is a blend of four different clones currently producing on the home vineyard. Fermented with a mixture of indigenous and cultured yeast and then matured for months in 35% new French oak.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. Destemmed to 1 tonne open fermenters, hand plunged up to 4 times daily and each clone fermented separately. Cold soak for 6-7 days, 7-8 day ferment, 2-4 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. Matured in 35% new French oak, balance in older French oak, in oak for 12 months (bottled August 2009)

Wine: This Syrah exhibits fragrant notes of bright berry fruits, lifted florals, and black pepper with hints of baking spice and some complex savoury undertones. The fine, supple tannins combine with concentrated flavours of red fruits, mulberries and and spice. The palate carries onto more savoury and complex flavours and finishes with a lingering persistence of fruit, fine tannin and well integrated oak.

This 2009 Syrah is enjoyable to drink now but will also benefit from careful cellaring for 4-6 years.

Technical Data:

Fruit Source:	TWR home block
Variety:	Syrah
Harvest Date:	12th and 19th April 2009
Residual Sugar:	Dry
Production:	115 cases
Cellaring Potential:	4-6 years

Alc 14.2% vol pH 3.55 TA 6.0g/L



EST. 1979

TWRWINES.CO.NZ