

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5182

## TE WHARE RA 2016 SYRAH SINGLE VINEYARD 5182

Syrah is a labour of love for us here at Te Whare Ra. There are very few producers in the area who make this variety - so it is a bit left field for Marlborough – but our site is warmer than many, which means we have the length of growing season required and our soil type is well suited.

This wine is our ninth release of Syrah and is a blend of four different clones planted on the home vineyard. It exhibits the great fragrance and suppleness that we love about cool climate Syrah and might just surprise a few doubters.

**Winemaking:** All fruit for this wine was hand-picked, hand-sorted then destemmed and berry sorted as to ensure that only pristine, perfect Syrah berries made it into the fermenters. Gently transferred to small one tonne open fermenters, and hand plunged up to 3 times daily. Cold soak for 6-7 days, 6-7 day ferment, 5-7 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. All in French oak for 12 months, various different coopers, 35% new, balance in older oak. Bottled un-fined with minimal filtration

**Wine:** This Syrah exhibits fragrant notes of mulberry, black pepper and violets with some complex savoury notes and hints of coffee and spice. The ripe, supple tannins combine with concentrated flavours of mulberries and omega plums 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.

**Vintage:** 2016 was a winemaker's dream season in Marlborough, characterised by a warmer and drier than average summer, and very even ripening. We started picking slightly earlier than LTA and the harvest was textbook with no weather pressure. It has resulted in very balanced, fleshy wines with great concentration and fine, ripe, silky tannins ripe. This 2016 Syrah is enjoyable to drink now and will also benefit from careful cellaring for 3 - 7 years.

### TECHNICAL DATA

<b>Fruit Source:</b>	TWR home block	<b>Residual Sugar:</b>	Dry
<b>Clone:</b>	Clones 470, 174, Grippat A & B	<b>Production:</b>	145 cases
<b>Variety:</b>	Syrah	<b>Cellaring:</b>	4-7 years
<b>Harvest Date:</b>	17th April 2016		

Alc 13.0% vol      pH 3.63      TA 5.4g/L

