

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TE WHARE RA 2020 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 (and in fact not many in the South Island) 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 to ripen it, and our soil type (which has a higher clay content) is well suited too. It requires a lot of careful attention in the vineyard to make it work here – but the results are more than worth it.

We planted our first Syrah here on the home block in 2004 and have been producing it since 2007. This is our 11th release of Syrah as it was not released from the 2014, 2017 or 2018 vintages. This 2020 release is a blend of two of the different clones planted on the home vineyard. It exhibits the great fragrance, savouriness 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 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, and up to 9 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. All in French oak for 12 months, various different coopers, 33% 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: Over the spring of 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as “the Goldilocks vintage” = not too hot, not too cold, just right! We did not get the issues with extreme drought like we had in 2019, and so the more gentle summer conditions meant that we had the first fruit into the winery mid - March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This dream growing season has resulted in very balanced, fleshy wines with great concentration and fine, ripe, silky tannins. This Syrah is enjoyable to drink now and will also benefit from careful cellaring for 3-7 years.

TECHNICAL DATA

Fruit Source: TWR home block
Clone: Clones 470 & 174
Variety: Syrah
Harvest Date: 12th April 2020

Residual Sugar: Dry
Production: 69 cases
Cellaring: 3-7 years

Alc 13.0% vol

pH 3.65

TA 5.0g/L