

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TWRWINES.CO.NZ

TE WHARE RĀ 2024 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 have worked extensively with cool climate Syrah in the past and thought our home vineyard would be well suited given its temperature data, sunshine hours and soil type and so we took a big punt and planted our first Syrah here on the home block in 2004. We have been producing it since 2007 so were one of the pioneers of it in the Marlborough region. This 2024 release is a blend of two of the different clones from the mix we have planted here on the home vineyard and are now 20yr old vines. 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, 30% 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: We had very low rainfall over this growing season with the June to January period being the driest in 94 years! But our continued focus on building good organic matter levels (OM) in our soils meant that we were not impacted by the drought and our vines sailed through with balanced set and very healthy canopies. Harvest this year was very compact due to the dry season - with most of our crop off within the first 8 days. Our vintage team worked like a well-oiled machine to get it all in, so we are thrilled with both the quality and quantity this season. 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: 8th April 2024

Residual Sugar: Dry

Production: 150 cases

Cellaring: 4-7 years

Alc 13.0% vol

pH 3.50

TA 6.0g/L