



HOPESGROVE
HAWKES BAY
New Zealand



SILVER LINING SYRAH 2014

CLONE: Heritage / MS

PLANTED: 2006

ROOTSTOCKS: 3309

SOILS: Sandy clay loam on limestone substrate.
Hillside site with 15% north facing slope.

DENSITY: 5208/Ha, 1.2 X 1.6 spacing

PRUNING: 2 cane, VSP

YIELD: ~5 t/Ha

HARVEST DATE: 1-4 April, 2014

HARVEST COMPOSITION:

Brix: 24.0 - 24.7

pH: 3.4 - 3.6

T.A.: 7.1 - 8.1 g/L

WINE COMPOSITION:

Titratable Acidity: 5.5 g/L

Residual Sugar: <0.2 g/L

Alcohol: 13.5%

WINEMAKING:

Hand picked and 100% destemmed. Cold Soaked for ~5 days until natural fermentation. Hand plunged 2-3 times a day. After fermentation, the wine was left on skins for extended maceration of 8-14 days, until the tannin development seemed optimal. Barrel selection from best parcels of the vintage.

MATURATION:

24 months in 66% new oak, with the balance in 1-2 year old barrels.

WINEMAKER'S TASTING NOTES:

Intensity of colour and complexity of aromatic profile give a hint to the subtle power in this wine. With an exotic nose that wafts between black cherry, an edge of pepper, and perfumed florals, this sophisticated wine reveals lovely spice amidst a wave of dense black fruit and savoury meaty flavours that lingers on the palate and leaves you begging for more. Subtle and silky, the persistent tannins bring a level of added intensity to this serious, balanced and concentrated expression of syrah.

RAYMOND CHAN ***** 18.5+/20

Very dark, deep ruby-red colour with black hues at the heart and light purple tints on the edge. The bouquet is finely proportioned with densely packed and concentrated aromas of ripe blackberry fruit intermixed with black plums, black pepper, Asian spices and nutty, toasty oak. This grows in intensity with aeration. Medium-full bodied, the palate is elegant in presentation with penetrating and intense, harmoniously melded flavours of ripe blackberries, black plums and black pepper with a layer of Asian spices, unfolding violet and black florals. The mouthfeel is very fine-grained in structure with flowery tannins, and balanced, softly ripe acidity. This has a harmonious and integrated core and line that carries to a long, lingering, concentrated finish of black fruits, spices and oak toast. This is an elegant and harmonious, but intensely fruited Syrah with fine blackberry, plum, black pepper and spicy flavours and a fine-grained palate with a long finish.

SAM KIM ***** 95 PTS

The bouquet shows dark plum, cherry pie, clove, game and cedar characters with a hint of black pepper. The palate is succulent and rounded, and displays lovely fruit intensity together with silky texture and supple tannins. The wine combines stunning fruit purity with appealing savoury complexity, and offers layers of delectable flavours. Sweetly fruited and richly savoury at the same time. Super long, very promising.

