



georges road wines

W A I P A R A

Block One Syrah 2016



We are a small wine estate located in the Waipara Valley, just 45 minutes north of Christchurch. We are totally focused on producing the best possible wines from our 8 hectare estate using meticulous viticulture and traditional wine making techniques.

We love what we do and you will too.

Viticulture

A superb season. Warmer than average with moderate levels of rainfall. Excellent conditions during overing and fruitset, ensured a good crop was formed. Warm settled weather through until harvest enabled good quality ripe fruit to be picked without any timing or disease issues.

Tasting Notes

Each parcel of fruit was passed over a sorting table before being crushed and destemmed into small 1.5 tonne open fermenters. Fermentation began naturally after an ambient soak of 2-3 days. The skins were regularly punched down during ferment and the wine spent a total of 22-26 days cuvaision before each dierent ferment was pressed, settle and racked to a mix of French oak, 20% new. In oak the wine underwent a nuatural Malolactic fermentation and spent a total of 10months in French oak barrriques before being racked, blendedand bottled in March the following year.

Alcohol: 13.8 % w/v

Residual Sugar: 0.50 g/L

pH: 3.78

Titrateable Acidity: 5.80g/L

Classic cool climate Syrah. Wonderfully weighted elegant wine with sweet fresh cherry and licorice notes combined with subtle oak, hints of spicy ne grained tannin, a velvet mouthfeel and lengthy finish.