



## Premium Syrah 2017

At Ash Ridge we pride ourselves on making wines that represent the Bridge Pa triangle. Our Sauvignon Blanc is no exception. This distinctly Hawkes Bay style is focused on big ripe fruit flavours. The barrel fermentation is a technique

**Fruit:** 100% Single estate grown, Bridge Pa Triangle, Hawkes Bay.

### **Winemaking:**

This wine is made of 5 different batches – all having differing winemaking on them, some traditional open top punch downs, whereas some of the batches were kept on skins up to eight weeks. This also has components of stems for added aromatics and structure on the palate. Each batch is aged in barrel separately for 8 months, blended then put back to barrel for another 6 months to homogenise.

Harvested: 27th March – 14th April 2016

Bottled: 16th June 2017 Alcohol: 12.0% pH: 3.66

**Sensory Evaluation:** Colour: Deep vibrant garnet

**Aroma:** Wonderfully aromatic, classic Hawkes bay style with lifted floral, berry, pepper, and spice.

**Palate:** Full bodied with fine, firm tannin. Soft boysenberry flavour and lingering toasty oak framed by soft spice.

### **Food Matches:**

This wine pairs perfectly with Lamb, Venison, and game. Soft enough to enjoy without food.



Distributed by Hop and Vine