



georges road wines

W A I P A R A

SYRAH Block One 2012

Winemaker	Kirk Bray
Vineyard	Georges Road Vineyard, Waipara
Harvest Date	Hand-harvested in two passes on 8 and 14 May 2012
Harvest Data	Brix 23.7-24.9, TA g/L 8.2-9.1, pH 3.48-3.57

Season	A cooler than average season in Waipara and NZ. Good bud burst, no frost issues and settled weather over flowering ensuring decent fruitset but cooler-than-normal weather patterns for a large part of the summer across NZ meant harvest was later than usual with grapes retaining good acidity and elegance.
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Vineyard	The fruit for this wine was hand harvested in two separate passes from our Georges Road vineyard in Waipara. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. A portion of the vines are at 1.0m. All the vines are of the Mass selected Limmer clone on a mix of Riparia Gloire, 3309, 101-14 and Schwarzmann rootstocks. Each parcel of fruit was transported on the day of harvest to the winery for processing. Shoot and extensive crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of approximately 1kg per vine.
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Winemaking	Each parcel of fruit was passed over a sorting table before being destemmed (without crushing) into small 1.5tonne open fermenters. Fermentation began naturally after an ambient soak of 3 days. The skins were regularly punched down and pumped over during ferment and the wine spent a total of 33 days cuvaion before being pressed, settled and racked to a mix of 1, 2 and 3 year old French oak. In oak the wine underwent a natural Malolactic fermentation and spent a total of 10 months in French oak barriques before being racked, blended and bottled in April the following year.
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Wine	Classic cool climate Syrah. Wonderfully weighted elegant wine with fresh cherry and licorice notes combined with subtle oak, hints of spicy fine grained tannin, a velvet mouthfeel and lengthy finish.
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Production	Bottling date:	11 th April 2012
	Cases produced	750
	Packaging:	Lie-flat 6 x 750ml Burgundy Armante bottle Diam cork

Wine Analysis	Alcohol (%)	13.90
	Residual Sugar (g/L)	0.00
	pH	3.61
	TA (g/L)	6.10



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