



Reserve Syrah 2016

The cream of the crop, this is the signature wine from Ash Ridge. Planted over a decade ago, these Syrah vines are really starting to achieve exceptional concentration of flavour. A future Hawkes Bay icon this exceptional wine will not last long.

Fruit: Single Estate grown 100% Bridge Pa Triangle
99% Syrah, 1% Viognier. 50% Chave, 50% MS

Winemaking:

This wine is made of 7 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 pre-ferment, one batch was barrique fermented and others with varying degrees of whole bunch. Each batch is aged in barrel separately for 9 months, blended then put back to barrel for another 6 months to homogenise. This wine is unfinned and unfiltered.

Alcohol: 12.5% pH: 3.59

Sensory Evaluation: Colour: Very Dark, deep, ruby red. Distinctive purple hues to outer rim.

Aroma: Ripe blackberry, unfolding to dark red florals and spice.

Palate: Vibrant, rich and plush dark fruit. Ripe and lively blackberry entwined with black minerals, florals, and spice. Finely textured with great extraction and finesse.

Food Matches:

Lamb, beef, venison, or savoury vegetarian dishes (Mushroom Risotto).



Distributed by Hop and Vine