



## CABLE BAY SYRAH 2013

### Waiheke Island

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

<b>WINEMAKER</b>	Neill Culley & Chloe Parkinson
<b>VARIETIES</b>	98% Syrah, 2% Viognier
<b>VINTAGE</b>	2013
<b>REGION</b>	Waiheke Island
<b>ALCOHOL</b>	14%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Co-fermented in stainless steel open tops, matured in French oak.
<b>CELLARING POTENTIAL</b>	This wine will reward cellaring for up to 10 years, or will be thoroughly enjoyable upon release

#### TASTING NOTE

Powerful, concentrated, and complex, yet beautifully floral and elegant. A world class ballerina, all muscle wrapped up in delicacy and grace. To begin to describe the nose is quite a feat. Violets, caramelised tamarillo, rose petals and cloves for a start. The palate is seamless, with great integration of oak and tannin; harmonious, the length prodigious. This is what Waiheke Syrah can do!

#### FOOD MATCH

Slow roasted venison.

#### VINEYARDS

This Syrah is produced from low-yielding vines in the Edwards Vineyard, just across the road from our winery, located at the Western end of Waiheke Island. The vineyard site is situated on a sun-drenched, north facing slope with predominantly clay soils. The vineyard management is traditional and meticulous, with the aim of increasing air flow around the bunches and achieving a level of ripeness that promotes intense concentration of natural Syrah characteristics. Early in the 2013 vintage season the weather was fine and mild; great flowering and fruit set weather. The temperatures were consistently warm, and the conditions very dry. The ripening phase in this environment resulted in excellent concentration in the fruit.

#### WINEMAKING

The Syrah was picked in early April, and immediately crushed into open top fermenters, along with 2% Viognier grapes for co-fermentation. The must was cold macerated for about 72 hours, to allow the gentle extraction of colour and tannin. After fermentation, assumed by carefully selected yeasts, the free run wine was pressed and drained to French oak barriques where it rested and matured for 16 months. This wine is unfinned with minimal filtration.