



## WAIHEKE ISLAND SYRAH 2010

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 Waiheke Island vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).

### WINE MAKER

Neill Culley

### TASTING NOTE

It possesses fragrant violet and bramble aromas, with a hint of vanilla. The palate is rich in spicy berry fruit and subtly dressed in toasty oak. The tannins are forgiving, but add structure and finesse, ensuring the wine will age gracefully.

### FOOD MATCH

Cable Bay Head Chef Sam Clark suggests serving this wine with a herb crusted lamb rack.

### VINEYARDS

The wine is produced from low-yielding vines from the Edwards Vineyard located at the Western end of Waiheke Island. The North-facing site is sun-drenched, on predominantly clay soils. Traditional vineyard practices are applied during the growing season, including hand leaf plucking and shoot thinning.

### WINEMAKING

The grapes were hand-harvested and crushed immediately. After cold soaking for 48 hours to allow the gentle extraction of colour and tannin, the fruit is fermented in small stainless steel open vats. Only the free-run and light press wine is then run to French oak barriques for 12 months maturation.

### CELLARING

Enjoyable upon release, this wine will reward cellaring for 5-8 years.