



CABLE BAY SYRAH 2011 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).

WINEMAKER	Neill Culley
VARIETIES	100% Syrah
VINTAGE	2011
REGION	Waiheke Island
ALCOHOL	12.5%
SWEETNESS	Dry
FERMENTATION/AGING	Open top fermenters, matured in French oak.
CELLARING POTENTIAL	Enjoyable upon release and will reward cellaring of up to 3 years..

TASTING NOTE

This wine 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's Head Chef suggests serving this wine with a herb crusted lamb rack..

VINEYARDS

The wine is produced from low-yielding vines in 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 2011 harvest was a little challenging due to late season rain. For this reason we very carefully hand-selected only the best fruit from the vines. The grapes were immediately crushed after picking. 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 wine is then run to French oak barriques for 11 months maturation.