



CABLE BAY SYRAH 2012

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	98% Syrah, 2% Viognier
VINTAGE	2012
REGION	Waiheke Island
ALCOHOL	13%
SWEETNESS	Dry
FERMENTATION/AGING	Co-fermented in stainless steel open tops, matured in French oak.
CELLARING POTENTIAL	Enjoyable upon release and will reward cellaring for up to 5 years.

TASTING NOTE

This wine has a rich and earthy nose. Blackberry, liquorice and vanilla notes rise from the glass. The palate has great structure and balance. It is long, succulent and incredibly moreish. A true reflection of the 2012 vintage on Waiheke Island.

FOOD MATCH

Beef roasted or cooked on the barbeque, with sautéed mushrooms.

VINEYARDS

This Syrah is produced from low-yielding vines in the Edwards Vineyard, 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.

WINEMAKING

Early in the 2012 vintage season the weather was fine and mild; great flowering and fruit set weather. The temperatures dropped somewhat in January, before picking up again into an incredibly warm, Indian summer. The ripening phase was slow and long, resulting in excellent concentration in the fruit. The Syrah was picked in mid April, and immediately crushed into open top fermenters. 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 drained to French oak barriques where it rested and matured for 14 months. This wine is unfinned with minimal filtration.