



CABLE BAY SYRAH 2015

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	Chloe Parkinson
VARIETIES	98% Syrah, 2% Viognier
VINTAGE	2015
REGION	Waiheke Island
ALCOHOL	13%
SWEETNESS	Dry
FERMENT NAME	Chippendale
FERMENTATION/AGING	Co-fermented in stainless steel open tops, matured in French oak.
CELLARING POTENTIAL	This wine will reward cellaring for up to 15 years, or will be thoroughly enjoyable upon release

TASTING NOTE

Significantly more bolshy than last season's blend, this lush number doesn't mind a bit of the underground jazz scene. Black cherry, plum, rose, barbeques, cinnamon sticky buns. Sumptuous sums up the vintage pretty well, certainly the best of the decade for reds. The palate is full bodied, with fruit and spice paving the way to a great big mouthfeel and sculpted tannin structure. It has great integration, even in it's infancy, it's harmonious, the length prodigious. Go Waiheke Syrah, you beauty.

FOOD MATCH

Black tea smoked lamb

VINEYARDS

This Syrah is produced from low-yielding vines, 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 over Jurassic era rock. 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. To get the fruit perfect is of the greatest importance; in this brilliant vintage it all came together beautifully.

WINEMAKING

The Syrah was picked in early April, and immediately destemmed into open top fermenters, keeping much of the fruit as whole berries. This wine was co-fermented with 2% Viognier grapes. We fermented everything with wild yeast, and the rest with carefully selected strains. The free run wine was pressed and run to French oak barriques where it rested and matured for 16 months. 33% of the barrels were new.

This wine is unfinned with minimal filtration.