

## CABLE BAY RESERVE 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.

Waiheke Island is one of New Zealand's most exciting wine regions and the combination of premium quality hand-picked fruit and traditional winemaking has resulted in a wine displaying attractive complexity and finesse.



<b>WINEMAKER</b>	Chloe Parkinson
<b>VARIETIES</b>	98% Syrah 2% Viognier
<b>VINTAGE</b>	2015
<b>REGION</b>	Waiheke Island
<b>VINEYARD</b>	Edwards Vineyard
<b>ALCOHOL</b>	13.0%
<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 careful cellaring for up to 10 years, or thoroughly enjoy upon release.

### TASTING NOTE

A beautiful and elegant wine with fresh aromas of blackcurrant and boysenberry fruits supported by hints of chocolate, vanilla, sage and toasted spices. The palate is savoury and mouthfilling – black cherries and a subtle earthiness blend seamlessly with soft leathery tannins.

### FOOD MATCH

Beef scotch fillet, dark chocolate torte

### VINEYARDS

This Syrah is produced from low-yielding vines in Cable Bay's 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

This wine is only made in the very best of years. These grapes were hand-harvested and destemmed immediately. After cold soaking a high proportion of whole berries for 48 hours to allow the gentle extraction of colour and tannin, the fruit was then naturally fermented in small stainless steel open vats. The wine was run to one 500L French oak puncheon for 18 months maturation. Minimal handling and no fining, this wine is an amazing expression of the site upon which it was grown.