



## CABLE BAY RESERVE SYRAH 2019

### 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).

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| <b>WINEMAKER</b>           | Chloe Somerset   |
| <b>VARIETIES</b>           | 99% Syrah 1% Viognier                                      |
| <b>VINTAGE</b>             | 2019   |
| <b>REGION</b>              | Waiheke Island   |
| <b>SINGLE VINEYARD</b>     | Estate Vineyard  |
| <b>ALCOHOL</b>             | 13.0%  |
| <b>SWEETNESS</b>           | Dry  |
| <b>FERMENTATION/AGING</b>  | Co-fermented in steel open tops, matured in a French oak   |
| <b>CELLARING POTENTIAL</b> | Drinking beautifully now, and enjoy for the next 15+ years |

#### TASTING NOTE

From grapes grown on naturally low yielding, 22 year old vines, this wine is an elegant expression of Waiheke Syrah. Complemented by fresh aromas of juicy blackcurrant, toasted peppercorn, black cherry and sage, the palate is both seamlessly intense and delicate, with supple tannins and beautiful texture. Waiheke Syrah at its most refined and beautiful, this is a wine with real presence.

#### VINEYARDS

This wine is from predominantly Hermitage MS clone Syrah vines grown on a single vineyard site in our estate owned Waiheke Island Vineyard. The vineyard site is situated on a sun-drenched, north facing slope with predominantly mineralised clay soils with volcanic ash, over Jurassic era rock. The viticulture is meticulous, with the aim of balanced, healthy vines, which bear beautifully ripe grapes with intense concentration of natural Syrah characteristics. Harvesting perfect fruit is our first priority.

#### WINEMAKING

Our Reserve wines are only made in the very best of vintages, and in limited quantities. These Syrah grapes were hand-picked in late March 2019, and immediately transferred into open top fermenters in our winery. The ferment was predominantly whole berry, with a portion of whole bunch in there too. We fermented some with wild yeast, and the rest with carefully selected strains. At pressing, only the free run wine was retained, and run to one French oak puncheon and one barrique (0% new oak). In barrel, it aged and integrated for 17 months before bottling. With minimal handling and no fining, this wine is an amazing expression of the site upon which it was grown.