

CABLE BAY Syrah

2022 Waiheke Island, Auckland

CABLE BAY

VINEYARDS

At Cable Bay Vineyards, our philosophy centres on crafting premium, boutique wines that embody the unique character of the vineyard sites they originate from. Guided by a commitment to quality and sustainability with minimal intervention, our wines are a true reflection of the land and the care we put into every step of the process. We believe that great wine starts in the vineyard. Our passionate team, led by the owner, focuses on ensuring that each grapevine is nurtured to its fullest potential. From vineyard management to the final pour, every decision we make is informed by our respect for the environment and the unique terroir of our regions.

TASTING NOTE

The 2022 Syrah opens with an expressive bouquet of dark berry fruit, layered with spice, dried herbs, and subtle savoury notes of blackcurrant, cracked pepper, and wood smoke. The palate is concentrated and richly textured, with plush dark cherry, boysenberry, and raspberry flavours supported by fine, structured tannins and a vibrant line of acidity. Hints of star anise, roasted nuts, and spice add complexity, leading to a long, persistent finish.

VINEYARDS & VITICULTURE

Syrah is grown on our Waiheke Island estate vineyard, set on a north-facing slope of mineralised clay and volcanic ash over Jurassic-era rock. Vines are managed for balance through careful pruning and canopy control, with yields restricted to enhance concentration and varietal expression. Fruit is harvested at optimal ripeness to reflect the character of the site.

WINEMAKING

Syrah grapes were hand-harvested in March during the cool morning hours and transferred directly to the winery. Fermentation was carried out using 100% whole berries to enhance lifted aromatics and bright fruit expression. The wine remained on skins for approximately one month before being pressed to a combination of barriques and puncheons, where it was matured for 18 months prior to bottling.

VARIETY	100% Syrah
VINTAGE	2022
REGION	Waiheke Island, Auckland
VINEYARD	Edwards Vineyard
HARVEST DATE	8 March
YIELD	1.5 kg/vine
ALCOHOL	14.0%
SWEETNESS	Dry
ACIDITY	5.8 g/L
VINIFICATION	Fermented in a stainless steel fermenter and aged in French 225 L & 500 L oak barrels
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 10 years
REVIEWS	94 Points – Cameron Douglas MS 95 Points – Wine orbit

