

BEACH HOUSE

SYRAH

2016

Vineyard:	The Track Vineyard
Area:	Gimblett Gravels
Alcohol:	12.5%
PH:	3.57
Total Acidity:	6.0 g/l
Residual Sugar:	<1g/l

Our 2016 Syrah was picked on the 30th of March. Once de stemmed the grapes were inoculated with especially chosen yeast used to enhance elegance and varietal expression. The wine was gently plunged and pumped over throughout fermentation to aid flavour and colour extraction. The wine spent a total of 21 days on skins before it was pressed off into French oak barrels consisting of 10% new oak. The wine spent just under 12 months in barrel and was bottled on the 6th of December 2017.

A very spicy Syrah indeed – you could fill a spice rack with the number of different spices emanating from the glass. Cloves, cinnamon, nutmeg, cumin, allspice, posh spice (wait a minute...?). Along with the spice come black berries and red currants.

Judicious use of oak allows the fruit to shine in an elegant style of Syrah that is not only delicious but devilishly drinkable. What more could you ask for in a Gimblett Gravels Syrah? Enjoy now until it's gone because this never lasts for long. But if you were to attempt cellaring it will gain interest and complexity well into the 2020's.

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