

# BEACH HOUSE SYRAH 2019

<b>Vineyard:</b>	The Track Vineyard
<b>Area:</b>	Gimblett Gravels
<b>Alcohol:</b>	13.0%
<b>PH:</b>	3.55
<b>Total Acidity:</b>	6.1 g/l
<b>Residual Sugar:</b>	<1g/l

2019 was an exceptional vintage right across the board, but the one variety that seems to benefit most from these hot and dry vintages is undoubtedly Syrah. Our 2019 Syrah was hand-picked on April 5<sup>th</sup> in pristine condition with the infamous 'dimple' effect (caused by dehydration within the berries) evident right across the Syrah block.

Once picked, the grapes were de-stemmed into an open topped fermenter and left to undergo wild fermentation. The wine was gently plunged and pumped over throughout fermentation to aid flavour and colour extraction. The wine spent a total of 27 days on skins before it was pressed off into French oak barrels consisting of 33% new oak. The wine was then left to age for 12 months in barrel.

Boysenberries and blueberries alongside subtle cedar and spice are apparent on the nose whilst the palate is concentrated and powerful with a strong dark berry core. This is a strong example of Gimblett Gravels Syrah from an outstanding vintage.

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