

# BEACH HOUSE SYRAH 2024

*GOLD MEDAL – National Wine Awards of Aotearoa*

*GOLD MEDAL – Bayleys Hawkes Bay Wine Awards*

<b>Vineyard:</b>	The Track Vineyard
<b>Area:</b>	Gimblett Gravels
<b>Alcohol:</b>	13.5%
<b>PH:</b>	3.7
<b>Total Acidity:</b>	6.1 g/l
<b>Residual Sugar:</b>	<1g/l

Syrah is fickle in the vineyard, any rain in the month leading up to harvest and the sugar levels stall.

The 2024 vintage was another excellent Vintage. With a very dry spring that considerably reduced the vine vigour and made for a good fruit set. Light occasional rain after Christmas keep the vines happy but didn't produce any significant disease pressure. A stress-free vintage resulted enabling us to pick at between 23.5 and 24.1 Brix

Once picked, the grapes were de-stemmed into an open topped fermenter. The wine was gently plunged and pumped over throughout fermentation to aid flavour and colour extraction. The wine spent a total of 28 days on skins before it was pressed off into French oak barrels consisting of 17% new oak. The wine was then left to age for 12 months in barrel.

Aromas of boysenberry, raspberry, blueberry, tamarillo, black pepper, and spice lead into bold and intense palate brimming with red fruits. This is a rich, flavoursome, mouth filling Syrah that's only going to get better with age.

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