



TECHNICAL SHEET

Three Crows

Hawkes Bay, Syrah, 2019

Variety/Varieties

Syrah

Harvest Dates

17/04/2019

Grapegrowers

Te Awanga Estate Ltd

Vineyard Sites

Bridge Pa Vineyard

Climate

Moderate, Long summer days, relatively warm nights

Cellaring Potential

5 to 15 years

Soil

Free draining sandy loam with pumice over a bed of gravelly rocks

Alcohol

13 %

Vine Management

Restrictive irrigation, organically managed, spur pruned vines producing low yield, high concentration Syrah

Residual Sugar

0.15g/l

pH

3.61

Serving Temp

16-18 °C

Total Acidity

5.75 g/l

Wine Making

Hand-harvested fruit with a mixture of destemmed and whole cluster went into an open top where it was left to soak for a few days before starting fermentation. The ferment was managed with a mixture of gentle pump-overs and plunging and was left on skins for a total of four weeks. It was pressed into French-oak barriques, of which 43% were new. The wine then went through spontaneous malolactic fermentation in the spring. It was racked once, aged in oak for a total of 18 months then blended and bottled in November 2020.

Palate

The palate is fleshy but with great structure from the inclusion of whole clusters. It has a beautiful earthiness with generous fruit and a subtle thyme character. The tannins are chalky and give great length and power. Fruity with a savoury finish.

Aroma/Bouquet

The nose is elegant with violets, dark berries and lovely spice.

Colour/Appearance

Deep ruby-red colour.

Food Pairing

Roasted or slow-cooked game meats.