



squealing pig

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2015 hawke's bay syrah



Colour

Dense enough you could almost bite it dark crimson.

Nose

The nose is a total knockout vibrant with juniper, blueberry and a little black pepper.

Palate

The palate is like liquid heaven laden with ripe berry fruits, lusciously silky with subtle toasted characters. A slight savoury finish will charm your socks right off completes this voluptuous and elegant wine.

Viticulture

The growing season in Hawke's Bay was as dry as a bone very warm allowing for lots of super tasty and wrinkly grapes great flavour concentration and ripeness at harvest.

Vinification

The fruit for this wine was sourced from a really sunny spot Hawke's Bay, on the east coast of the North Island. Its warm days and sea breezes make for great afternoons at the beach wines with delicious concentration and elegance. The grapes were hand harvested, gently pressed and fermented in huge beehive shaped barrels French oak cuvees before post fermentation maceration to put hairs on its snout help integrate tannins. The result is our very first cool-climate Syrah and it's oinkingly delicious.

Cellaring

This wine is irresistible ready to drink now, but can be cellared for up to 5 years. Over this time, fruit flavours will take on more earthy notes.

Technical Information

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| Region: | Hawke's Bay, New Zealand |
| Variety: | Syrah |
| Alcohol: | 13.0% |
| Total Acidity: | 6.1g/l |
| pH: | 3.71 |