

2021

HOME BLOCK
Syrah

VINTAGE CONDITIONS

A warm spring catalysed an early bud burst. Sporadic rainfall coupled with warmer than average temperatures set a moderate crop through spring and early summer. From mid-summer, warm dry conditions persisted through until harvest yielding fully ripe, concentrated fruit in impeccable condition.

THE VINEYARD

Paddock Six vineyard, located in Mangatahi district of Hawke's Bay

Elevation	165 metres
Aspect	North Facing Slope
Soil	Deep Red Gravels
Year Planted	2014
Clone/Rootstock	40% Baileys, 60% All Saints on 3309 rootstock
Viticulture	3333 vines/ha, Cane pruned, Vertically shoot positioned

THE HARVEST Successive hand picks from 19th March until 1st of April

Average Brix	23.5brix
Yield	4.4tonnes/ha or 31HL/ha

IN THE WINERY

Fermentation	100% whole bunch, hand plunged.
Total Time on Skins	3 weeks
Post Ferment	Basket Pressed direct to French Oak Puncheons.
Maturation	14 months in Chassin French Oak Puncheons of which 20% were new
Finishing	No fining, minimal filtration, bottled on site.
Note	Our wines are not cold or heat stabilised, and therefore may form harmless sediment in bottle.



THE WINE

Tasting Note: *Incredibly dark colour, aromatically profuse with characters of plum, blueberry, aniseed and lavender. The palate is rich with fruit derived tannin and supporting French Oak characters. Its mouth-filling, rich and long. It may be many vintages before we produce another Syrah of this stature.*

ANALYSIS

Alc. 13.5%
pH. 3.85
TA. 5.3g/L
R/S <1g/L

CELLARING

Now, or bottle mature for up to 7 years.

EASTHOPE FAMILY WINEGROWERS

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 Easthope Family Winegrowers

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