



**SELAKS**

WINEMAKER'S FAVOURITE

*Bringing family and friends together since 1934*

## WINEMAKER'S NOTES:



## 2010 HAWKE'S BAY SYRAH

### VINIFICATION

Selaks Winemaker's Favourite Syrah has been sourced predominantly from the renowned Gimblett Gravels area of Hawke's Bay. Deep ruby red in colour with purple hues, this wine has a bouquet of blackberry with the black pepper notes characteristic of Syrah. Sweet blackberry flavours are threaded with mocha characters. The palate is well balanced and rich, with a fine tannin structure and a generous finish.

A cool summer resulted in a relatively late season, but warm and dry autumn weather enabled to fruit to reach optimum maturity. Low vigour, low yield vines were selectively hand harvested for this wine. Upon harvesting, the grapes were destemmed only.

Fermentation took place in open top stainless steel tanks, with hand plunging 3 times each day, at a maximum temperature of 30 deg. Overall ferment time on skins was 22 days.

The wine was matured for 12 months in oak barriques, 8% new French, 7% new American, 30% one year old, and the balance 2-3 years old. The wine underwent 100% malolactic fermentation in barrel.

### COLOUR

Deep red with purple hues.

### NOSE

A lifted blackberry nose with signature black pepper notes, and appealing oak character.

### PALATE

A soft, mouth filling wine with immediate appeal and drinkability. Sweet blackberry notes dominate the mid palate, and soft, ripe dusty tannins coat the finish.

### CELLARING

Will continue to improve for up to five years.

HARVEST  
DATE:

April 2010

VINEYARDS:

Omahu Road and  
Corner 50 vineyards  
Hawke's Bay, NZ  
New Zealand

VARIETIES:

Syrah 100%

HARVEST  
ANALYSIS:

PH: 3.53  
TA: 6.54 g/l  
Brix: 24.1

BOTTLING  
DATE:

June 2011

WINE  
ANALYSIS:

PH: 3.59  
T.A: 6.12 g/l  
Alc: 13 % vol.  
RS: 1.7 g/l