



Stables Reserve

Syrah
2019



STABLES

A breed apart

Stables Reserve offers a sense of history with its name taken from the original Stables where it all started in the heart of the Hawke's Bay. Gentle in style, the Stables range evokes life's simple pleasures – warmth, hospitality and conversation.

GROWING SEASON AND WINEMAKING

The growing season started cooler than average but was followed by a very warm and dry January. February cooled bringing perfect ripening conditions followed by a dry March allowing fruit to be harvested in optimum condition. The grapes were crushed and transferred to a fermentation tank. The must was inoculated with a selected yeast strain to enhance varietal character. Twice daily pump overs were performed until the end of fermentation to enhance depth of flavour. The wine was left on skins for an extended period with daily tastings to determine the perfect time before pressing off the wine to achieve structure and mouthfeel. The wine was oak aged for 10 months before bottling.

COLOUR

Dark red with purple hues.

NOSE

Full and rich with raspberry and plum, cracked pepper and spice.

PALATE

Soft and supple fruit forward style. Ripe raspberry and plum complemented by well integrated subtle oak.

FOOD SUGGESTION

Pâté, Moroccan lamb or pepperoni pizza.

TECHNICAL NOTES

Region **Hawke's Bay**

Winemaker **James Ostergren**

TA **5.9 g/l**

RS **Dry**

pH **3.57**

Alc/Vol **13 %**

stableswines.co.nz