

# CJ PASK

## DECLARATION

*Our Declaration wines are only ever produced in exceptional vintages and are harvested from selected vines within our Gimblett Road blocks. Complex winemaking characters are intertwined with the intense flavours from the vineyard to create a range of truly distinctive wines which we have declared our very best.*

### DECLARATION SYRAH 2009

#### WINEMAKING & SENSORY:

Specific blocks of Syrah were selected prior to harvesting and once de-stemmed the berries were “bruised” into both open and closed fermenters. Hand plunging and pumping over were incorporated during fermentation to maximise extraction and some partial barrel fermentation was also used.

**Colour:** Deep, brooding purple/red

**Aroma:** Intense spice and pepper notes along with dark berry fruits, smoke and a subtle savoury character.

**Palate:** A rich mouth filling Syrah. Complex oak and intense pepper and fruit notes combine with mocha and dark chocolate. Powerful, yet elegant attractive with an underlying fragrance.

**Oak:** Approximately 16 months in new French oak.

#### TECHNICAL DATA:

##### SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

##### VINTAGE CONDITIONS:

Warm weather in November and December allowed good fruit set over all blocks. Subsequent long, warm and dry periods, coupled with our free draining soils and good canopy management, ensured good quality grapes and wine at targeted yields.

##### COMPOSITION:

Alc; 13.5%, RS < 1 g/L, pH 3.63, TA 6.3 g/L



KATE RADBURN, WINEMAKER



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