

CJ PASK



GIMBLETT ROAD
HAWKES BAY
NEW ZEALAND

GIMBLETT ROAD SYRAH 2010

Ripe fruit, some whole bunches and a small amount of Viognier co-fermented with the Syrah is the key components of this wine. Oak maturation compliments the pepper and spicy fruits of this warming and distinctive style.

Colour: Inky, deep purple/red

Aroma: Aromatic and spicy. Fruit characters show with dark berries leading the way. Some savoury notes underlie the fruit.

Palate: Fragrant juicy fruit, wild strawberry notes are supported by fine oak. Typical pepper and spice along with some floral fragrance describes this dense highly structured wine.

Oak Maturation: Approximately 12 months



KATE RADBURND, WINEMAKER



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:

Cool spring with low temperatures lasting throughout December and January. Fruit quality and condition generally excellent due to low rainfall and average temperatures in ripening period, coupled with our free draining soils and good canopy management.

COMPOSITION:

Alcohol 12.5%, RS < 1