

WAIHEKE ISLAND NEW ZEALAND WINE



DREADNOUGHT SYRAH 2013

BLEND 100% Syrah
HARVEST DATE 28/03/13 – 13/04/13
BRIX @ HARVEST 24.7-26.6
BARREL 50% New French Oak puncheons, 50% seasoned French oak
T.A 6.7 PH 3.42 R.S n/a ALC 15%
REGION Waiheke Island
VINEYARDS Mad Mans, Asylum, North 3, Lunatic, Garden Cove

CELLAR NOTES

Rated as Waiheke's finest vintage to date, the 2013 vintage delivered fruit of exceptional quality and the fruit for our Dreadnought Syrah was no exception. Due to the exceptional quality of our Syrah fruit, we allowed ourselves to experiment with leaving stems in some our ferments for added complexity and tannin. The majority of fruit was sorted, destemmed and then treated in our typical manner; no crushing, no yeast or additions and an extended time in vat. However, a few select ferments we added up to 15% whole clusters to the bottom of each vat before destemming on top. When pressed, the wines stayed in barrel for 24 months with a natural malolactic fermentation occuring in the spring before bottling under screw cap prior Christmas 2015.

TASTING NOTE

The 2013 Dreadnought is incredibly fragrant with aromas of sweet red fruit, spice and savoury gamey notes which are typical of the style. The palate is undoubtedly concentrated yet retains an element of elegance with supple fruit and vibrant acidity. The fruit and stem tannins are fine grained and ripe adding freshness and length to the wine, with the overall structure suggestive of classical Northern Rhone Syrah. Stylish, finely balanced this wine is beautiful now but will reward careful cellaring. We evisage graceful development as the fine boned structure becomes more apparent and great complexity ensues.

DREADNOUGHT

The first in a line of early 20th century battleships bestowed with the motto "fear god and dreadnought" and embodying a supreme combination of speed and power, Dreadnought denotes our steepest and most breathtaking hillside Syrah vineyards.

