

## TWO GATES SYRAH 2007

### VARIETY

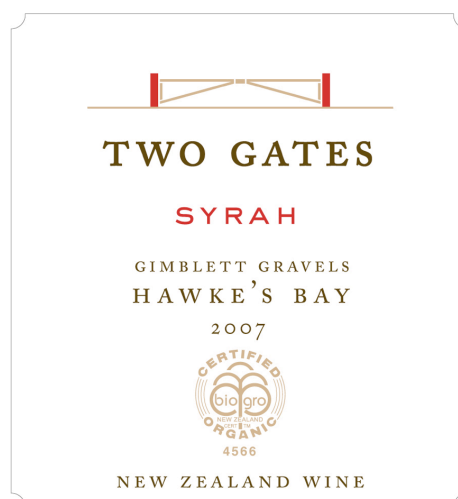
100% Syrah

### REGION

Gimblett Gravels, Hawke's Bay

### VINTAGE

2007



### VINEYARD

Made from single vineyard, certified organic grapes grown in the Gimblett Gravels Winegrowing District. Organic viticulture avoids the use of chemical pesticides, fungicides, herbicides and fertilisers through appropriate cultivation alternatives such as beneficial mixed swards, composting and mulching. Meticulous management of crop level and fruit exposure ensured a wine of intensity and structure. Fruit was hand-harvested once optimum flavour and maturity of seed tannins was reached.

### VINIFICATION & MATURATION

This wine has been crafted using traditional French techniques and is certified organic. The hand-harvested parcels were fermented in stainless steel, using elevated temperatures and extended contact time for gentle extraction of colour and tannin. Malolactic fermentation was completed in barrel to ensure further integration of the oak and wine characters. The wine was aged in French oak barriques for 18 months (50% new) before fining with organic egg whites.

### APPEARANCE

Dark purplish red with a blue-black hue

### BOUQUET

Blackberries, violets and spice - the balance of ripe fruit and a savoury, earthy complexity will continue to evolve in the bottle.

### PALATE

Warm, rich bramble fruit followed by savoury notes contribute to a concentrated and silky palate, underpinned by seamless oak. The natural acidity has intentionally been kept low to enhance the textural effects of the fine-grained tannins.

### CELLARING

This wine will reward careful cellaring for up to 10-15 years.

### TECHNICAL ANALYSIS AT BOTTLING

Harvest date:	11/05/07 and 23/05/07
Bottling date:	04/12/08
Brix at harvest:	25.6 °B
Alcohol:	14% alc.vol
Residual sugar:	Dry
Titrateable acidity:	5.6 g/L
Packaging:	Burgundy bottle, cork