

Spade Oak Heart of Gold St Laurent 2016

The Story

Spade Oak seeks to unlock the Gisborne NZ region's potential, creating wines of quality from an eclectic selection of new and classic varieties. The goal is to capture the soil, sunshine, passion, and labour of this beautiful region and put it into our wine. They are proud to offer rare varieties from around the world, such as Tempranillo and Albarino from Spain, St Laurent from Austria, and from the Rhône Valley and southern France – Syrah, and Viognier. There's even Petit Manseng. All grown right here in Gisborne!

The Vineyard

Grown on the flats of Gisborne's sun-washed central valley, these wines, from the flagship Spade Oak Vigneron through Heart of Gold to the V Series, capture the soils, sunshine and passion of Gisborne's central valley region, in a mixture of exciting varieties and styles.

Winemaking

94% St Laurent fruit from the 'Spade Oak' vineyard with 6% Wairarapa Pinot Noir, fully destemmed and indigenous yeast fermented to 12.5% alc., the wine aged 10 months and 25% new French oak puncheons with oak inserts equivalent to 50% new oak.

Tasting Note

Raymond Chan

"Moderately deep, dark ruby-red colour with slight purple hues, a little lighter on the rim and youthful in appearance. The nose is softly full and gently concentrated with savoury aromas of ripe dark-red berry fruit with a layering of dark herbs, earth, game and spices providing complexing detail. Medium-bodied, the palate is softly full with rich, savoury flavours of ripe, dark-red and black berry fruits with game, dark herbs and earthy notes. The flavours show a good degree of complexing interest. The mouthfeel features the luscious fruit with fine-grained tannin extraction and fine structure, along with acid freshness and liveliness. The wine carries to a sweet and savoury flavoured finish. This is a rich and lush St Laurent with dark-red and black berried fruits with complexing savouriness on a fine-textured, lively palate."

Alcohol Percentage	12.5 %
Residual Sugar	Dry
T.A.	
Aging Potential	5-10 years



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