

Squawking Magpie SQM Syrah 2013

The Story

Just as the Magpie is synonymous with the Hawkes Bay region, so too is the name Gimblett Gravels with producing world-renowned wines. From these celebrated shingle soils of Gimblett Gravels, hails the boutique label: Squawking Magpie. Squawking Magpie wines come from four Vineyards in Gimblett Gravels. Gavin Yortt first planted grapes in Gimblett Road, namely the Irongate Vineyard, in 1981. From the very first plantings, the emphasis has been on creating outstanding wines focusing on viticultural excellence. Gavin Yortt and his team hold a firm belief that great wines come from great grapes.

The Vineyard

The "cradle of quality" for Squawking Magpie is the Woodlands Vineyard in the GIMBLETT GRAVELS WINE GROWING DISTRICT area, the first 4 hectares of which were planted in 1995. In 2002, a new 20 hectare vineyard was developed as a joint venture and planted predominantly in Cabernet Sauvignon, Merlot and Syrah.

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Winemaking

100% Syrah from estate vineyards in the Gimblett Gravels, fully destemmed and fermented to 14.2% alc., the wine aged 24 months in 35% new oak.

Tasting Note

Dense, dark purple colour. Initially complex and brooding, this wine comes alive with gentle aeration. Aromas of dark roasted fruit and spice evolve with air to violet, rose, dried herb, liquorice and black plum. Rich and suave on the palate with a wealth of warm, gently spiced fruit flavours. The wine has the fell of liquid silk as the tannins melt on the palate. A fine acidity carries the flavours and gives balance, structure and length on the finish.

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|---------------------------|-----------------|
| Alcohol Percentage | 14 % |
| Residual Sugar | Dry |
| T.A. | |
| Aging Potential | 20 years |



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