

Stonecroft Reserve Syrah 2018

The Story

Stonecroft make wines from grapes they grow themselves in the Gimblett Gravels, Hawke's Bay. The winery is family owned and operated and is a tiny operation, with three small vineyards all plus an onsite winery. Established in 1982, Stonecroft has the oldest Syrah vines in New Zealand. They are well known for the Syrah, Cabernet Sauvignon/ Merlot blends, Zinfandel, Gewürztraminer and Chardonnay wines. Pruning and harvesting are carried out by hand. All three vineyards and the winery are certified organic.

The Vineyard

At Stonecroft, they seek to express through the wines the unique character of the vineyards and each vintage. They seek to make wines which are intense, elegant and fruit-driven, but capable of significant bottle development. The ability of their wines to improve in bottle has been demonstrated over more than 30 years, with many of the early examples still drinking well. Their total production is very small; with around 3000 cases produced annually over a number of varieties. Both the vineyards and the winery are certified organic.

Winemaking

Fermented in open-top stainless-steel fermenters. Hand plunged two times daily. Post fermentation soak for two to three weeks followed by maturation in barrel. Matured in French oak barriques for over 18 months (30% new).

Tasting Note

A complex bouquet with black and red fruit, sweet spice and vanilla. Rich black fruit flavours, sweet spice and a hint of chocolate are complemented by fine grained tannins, balancing acidity and a long finish.

Alcohol Percentage	13 %
Residual Sugar	Dry
T.A.	
Aging Potential	10+ years



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