

George' s Road Block One Syrah 2017

The Story

Georges Road is our vision of a single vineyard Waipara terroir. It is a constantly evolving labour of love, dedication, and craft. They believe in winemaking with a natural touch, a guiding hand in the cellar, to be as hands off as possible. The best wines come from the best fruit, so the vineyard is vital. In the winery, balance is the key, the interplay between sweetness, acidity, oak and tannin, fruit and palate weight. They want the wines to be delicate, elegant, food friendly and, above all, enjoyable.

Georges Road Wines possesses a rare quality among today's wineries of NZ — from grape to glass, the winemaker & winery owner Kirk Bray is intimately involved in all aspects of production, completely connected to the final wine in the bottle.

The Vineyard

The fruit for this wine was hand harvested from the Georges Road vineyard in Waipara. Vineyard soils are predominantly loam and gravel based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. A portion of the vines are at 1.0m. All the vines are of the Mass se-lected 'Limmer' clone on a mix of Riparia Gloire, 3309, 101-14 and Schwarzmann rootstocks. Each parcel of fruit was transported on the day of harvest to the winery for processing. Shoot and extensive crop thinning are employed to ensure optimum fruit quality at relatively low cropping levels of approximately 1kg per vine.

Vintage 2017

A cooler season, with slightly higher than average rainfall. Even bud burst without frost issues. Cooler weather over flowering set a smaller cropload. Good settled weather until just prior to harvest time when increased rainfall meant selective picking was necessary to ensure a balanced and healthy crop. Small volumes but in excellent condition.

Winemaking

Each parcel of fruit was passed over a sorting table before being crushed and destemmed into small 1.5tonne open fermenters. Fermentation began naturally after an ambient soak of 2-3 days. The skins were regularly punched down during ferment and the wine spent a total of 22-26 days cuvaion before each different ferment was pressed, settled and racked to a mix of French oak, 20% new. In oak the wine underwent a natural Malolactic fermentation and spent



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a total of 10 months in French oak barriques before being racked, blended and bottled in March the following year.

Tasting Note

Classic cool climate Syrah. Wonderfully weighted elegant wine with fresh cherry and licorice notes combined with subtle oak, hints of spicy fine-grained tannin, a velvet mouthfeel and lengthy finish.

Alcohol Percentage	13.8 %
Residual Sugar	Dry
T.A.	5.6 g/L
Aging Potential	7 + years



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