

KINDRED SPIRITS

2011 Kindred Spirits Hawkes Bay Syrah

Grape Variety: 100% Syrah (Shiraz)
Region: Hawkes Bay
Winemaker: Rod McDonald
Closure: Screwcap
Alcohol: 13.5%

Summary:

The Kindred Spirits Range consists of a Marlborough Sauvignon Blanc, Central Otago Riesling, and Hawkes Bay Syrah. Each wine brings its own personality and perspective to these classic regional and varietal matches.

Vineyard: Sourced from the two outstanding vineyards grown on the Gimblett gravels – some of the oldest vineyards in the area. Both are very low yielding, less than two tonnes per acre and were hand picked.

Winemaking: The fruit was all-destemmed, not crushed, to small open fermenters. After a cold soak for five days, the fruit was allowed to begin fermentation naturally with a total of thirty days on skins before pressing to oak. Maturation was in tight grained French oak Barriques, sixty percent new, for twenty months without racking. Bottled with minimal filtration and sulphur addition.

2011 Vintage: 2011 was strongly influenced by the La Nina weather pattern and almost Burgundian (of recent years) in character – with a cool and wet weather during spring and summer delaying ripening and demanding careful crop management. A relatively warm and dry late summer and autumn dried out the vineyards and accelerated maturation. A modest crop of well balanced and peppery fruit was harvested one week later than average.

Tasting Note: Aromatic and expressive after two years bottle age, showing lifted white pepper, blue fruits and a touch of forest undergrowth. The palate is medium bodied and elegant whilst delivering a good punch of dark berried flavour, all framed by fine tannins, nutty oak and spicy complexity. An excellent food wine drinking very well now that would be an excellent partner to a wide range of cuisines.

