



SCHUBERT



2021 Syrah

ORIGIN: Wairarapa

CLIMATIC CONDITIONS Spring frosts and less than ideal flowering conditions led to poor fruit set. A dry and not too hot summer brought favourable ripening conditions.

DATE OF HARVEST: 7th & 8th of April 2021

HARVEST & VINIFICATION: Hand-picked, carefully selected grapes, 100% de-stemmed. Cold-macerated and fermented in stainless steel vats and left on the grape skins for 3 weeks. Aged in 35% new and 65% used French oak barriques for 33 months.

DATE OF BOTTLING: 29th of February 2024

ALC: 14.0% VOL

TASTING NOTES: Lively purple-red colour with dark cherry and black currant, notes of white pepper, bacon, and a hint of green olives. Elegantly structured with vivid acidity and lots of freshness. The finish shapes, develops, and lingers, with minerality, bacon, black cherries, and a hint of dark chocolate in the finish. This will age and evolve nicely for a couple of decades.

DRINKING TEMPERATURE: 5-8 °C

CELLARING: now to 15 years