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GREAT DIRT COLLECTION

RIVER GRAVEL 2021

SYRAH

GIMBLETT GRAVELS, HAWKES BAY

VINEYARD DESCRIPTION

This single vineyard wine is produced from a small parcel of Syrah vines located on the corner of Gimblett Road and Highway 50, at the heart of the famed Gimblett Gravels Winegrowing District. The Limmer clone vines were planted in 1996 in very stony Class 1a Omahu Stony Gravels. Yields are kept low and the vines intensively farmed in the pursuit of quality.

WINEMAKING

The fruit was handpicked at 23 brix on the 30th March and fermented in a single concrete fermenter. 25% was left as whole clusters while the remainder was destemmed. The grapes underwent a natural fermentation with gentle hand plunging employed for tannin and colour extraction. Once dry the wine was macerated on skins to soften the tannins with a total vat time of around 30 days, before being pressed to 500 and 600 litre french oak barrels for malolactic fermentation and subsequent maturation. The wine was assembled as a blend after 14 months in barrel and was bottled in August 2022 without finings or filtration.

WINEMAKER'S COMMENT

This is a deeply coloured and dense red wine. It exhibits a pure and varietal nose typical of the Gimblett Gravels, showcasing black fruits and spice notes which include sandalwood, camphor and black pepper. The wine is soft but has considerable tannin, supported by a fine thread of acid providing length and freshness. This wine will age well and gain considerable complexity with time.

IDEAL DRINKING

2023 - 2040

TECHNICAL DETAILS

REGION: Gimblett Gravels, Hawkes Bay

VARIETIES: 100% Syrah

OAK USE: 14 months in 500 and 600 litre french oak puncheons, 30% new

ALCOHOL: 14.0%

PH: 3.58

TOTAL ACIDITY: 6.5g/l

RESIDUAL SUGAR: <1g/l

Suitable for plant based and gluten free diets. Decanting of this wine is recommended as the winemaking techniques used may produce a natural deposit. www.eskvalley.co.nz

