

CROSSROADS WINERY



2006 Hawke's Bay Syrah

Crossroads Winery is a boutique winery founded in 1990 with a vision to produce iconic wines that would showcase the harmony of soil and climate in Hawke's Bay. Located on the east coast of the North Island of New Zealand, Hawkes Bay is renowned for producing a diverse range of wines of the highest quality. For more than 100 years, Hawke's Bay has been at the forefront of New Zealand wine production.

VITICULTURE / WINEMAKING

The 2006 vintage marks the second release of Syrah made entirely from grapes grown in our own vineyards. This trio of small vineyards sits at different points throughout the renowned Gimblett Gravels appellation of Hawkes Bay. Superb conditions during both the key ripening and final harvesting periods allowed fruit to be collected without weather pressures and at optimum ripeness. This resulted in the fruit possessing the building-blocks for a wine of texture, finesse and intrigue.

WINEMAKERS COMMENTS

A fruit expressive Syrah, lively and concentrated, firm yet poised reflecting the excellent vintage. Initially the aromas lift with blueberry and red fruit, completed by characteristic black olive, licorice and spice and saddle-leather notes. The concentration begins at the very front palate, adds depth and flesh to the mid palate before moving seamlessly into the long, restrained, rounded tannins of the finish. Approachable now with aeration yet hiding so much, to unravel over the coming years.

FOOD PAIRING SUGGESTIONS

The elegant tannins will work beautifully with venison, rare beef or roast pork dishes.

For more information visit www.crossroadswinery.co.nz



VINTAGE INFORMATION

Vintage	2006
Region	Hawkes Bay, NZ
Winemaker	Miles Dinneen
Viticulturist	John van der Linden
Harvested	4, 5, 6 April 2006
Oak treatment	14 months in French oak barriques, 25% new
Alc/Vol	13.14%
Titrateable Acid	5.78g/l
pH	3.70
Residual Sugar	Dry (<2g/L)
Cellaring	Now - 2014 in ideal conditions

