

CROSSROADS WINERY



2008 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

At Crossroads our vineyards are the soul of our wines, we produce Syrah exclusively from estate grown fruit. Our Elms Vineyard, in the heart of the Gimblett Gravels sub-region, is planted entirely to Syrah and provided the grapes for the 2008 wine. The Gimblett Gravels are unique, the source of our best full bodied reds. Its low yielding vines performed wonderfully under the sunny days of 2008. With almost no rain we left the grapes ripening until mid April, a fortnight later than last year. The wine is beautifully balanced, flavourful yet moderate in alcohol.

Allowing the superb fruit to shine the bunches were destemmed and fermented with one parcel 'cold-soaked' to extract the delicate aromas. Another technique we used was 'hand plunging', pushing the grape skins into the juice to fill the wine with supple body. To integrate the wine further malolactic fermentation took place once the wine was in barrique. After a fourteen month journey the barrels were combined ready for the wine's bottling.

WINEMAKERS COMMENTS

Intense with a supple mid palate this Syrah shows lots of varietal character. Classic black olive and subtle violet aromas intermingle with red and dark berry fruit. The elegant tannins give the wine terrific structure and balance. A whisper of soft cracked pepper adds another flavour to the long persistent finish.

WINE AND FOOD

Try with a roasted leg of lamb or smoked eel as a kiwi treat.



Miles Dinneen, Winemaker - Crossroads Winery
For more information visit www.crossroadswinery.co.nz



VINTAGE INFORMATION

Vintage	2008
Region	Hawkes Bay, NZ
Winemaker	Miles Dinneen
Viticulturist	John van der Linden
Harvested	13 th & 14 th April 2008
Oak treatment	Aged 14 months in French barriques, 18% new
Alc/Vol	13%
Titrateable Acid	5.33g/l
pH	3.66
Residual Sugar	Dry (<2g/L)
Cellaring	Now - 2016 in ideal conditions