



WAIHEKE ISLAND SYRAH 2010

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's Waiheke Island vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).

WINE MAKER	Neill Culley
VARIETY	98.5% Syrah, 1.5% Viognier
VINTAGE	2010
REGION	Waiheke Island
VINEYARDS	Edwards Vineyard
ALCOHOL	14.5%
SWEETNESS	Dry
FERMENTATION/AGING	14 months French Oak. Combination new & old
CELLARING POTENTIAL	This wine will reward cellaring for up to 7 years

TASTING NOTE

It possesses fragrant violet and bramble aromas, with a hint of vanilla. The palate is rich in spicy berry fruit and subtly dressed in toasty oak. The tannins are forgiving, but add structure and finesse, ensuring the wine will age gracefully. The addition of a small percentage of Waiheke Island Viognier has added complexity and character to an already opulent wine.

FOOD MATCH

Cable Bay Head Chef William Thorpe suggests serving this wine with a herb or dukkah crusted lamb rack.

VINEYARDS

The wine is produced from low-yielding vines at the Western end of Waiheke Island. The North-facing site is sun-drenched, on predominantly clay soils. Traditional vineyard practices are applied during the growing season, including hand leaf plucking and shoot thinning.

WINEMAKING

The grapes were hand-harvested and crushed immediately. After cold soaking for 48 hours to allow the gentle extraction of colour and tannin, the fruit is fermented in stainless steel open vats. A small portion (1.5%) of Waiheke Island Viognier grapes were co-ferment with the Syrah to give this wine additional complexity. The wine is then run to French oak barriques for 14 months maturation.