

# BEACH HOUSE

## SYRAH

### 2015

<b>Vineyard:</b>	The Track Vineyard
<b>Area:</b>	Gimblett Gravels
<b>Alcohol:</b>	13.0%
<b>PH:</b>	3.55
<b>Total Acidity:</b>	6.4 g/l
<b>Residual Sugar:</b>	<1g/l

Our 2015 Syrah was picked on the 1st of April. Once de stemmed the grapes were inoculated with especially chosen yeast used to enhance elegance and varietal expression. The wine was gently plunged and pumped over throughout fermentation to aid flavour and colour extraction. The wine spent a total of 30 days on skins before it was pressed off into French oak barrels consisting of 17% new oak. The wine spent 12 months in barrel and was bottled on the 10th of October 2016.

Aromas of boysenberry, blueberry, dark mocha and hints of cedar, pepper and spice are apparent on the nose. The palate abounds with bright bold dark fruits and spice that flow seamlessly toward a soft elegant finish.

A sophisticated and stylish Syrah from the Gimblett Gravels that, while lovely and drinkable on its own, would certainly go well with a boned leg of lamb cooked slowly to perfection on a charcoal BBQ.



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