

ATA RANGI  
· MARTINBOROUGH ·

*Juliet*

SYRAH  
2015

This is the second very limited release of this single site Syrah from the Kahu Vineyard on the Martinborough terrace. The 2013 was released as a fitting tribute to Juliet, a much-loved friend and neighbor. Juliet exemplified elegance, charisma, grace and style - qualities we feel are also well expressed in this wine from her family vineyard.

Autumn of the 2015 season was stunning, with March bringing cool nights and fine bright days, allowing the Syrah to ripen slowly. The Kahu block showed the similar very floral, fine tannins we loved in 2013. This deep ruby coloured beauty offers lifted florals that are an exotic mix of blueberry, Turkish delight, pink peppercorn, ginger nut and cinnamon.

The palate is bright, long and youthful, with a spice thread of cardamom and clove. Densely packed fine tannins give energy and texture. This wine is very youthful and will age beautifully.

<b>Harvested</b>	17 April 2013	<b>Wine Analysis</b>	Alc 12.5% TA 6.0g/l pH 3.38
<b>Vineyard</b>	Single block of the Kahu Vineyard	<b>Winemaking</b>	4 to 6 days pre-fermentation maceration. Un-inoculated ferment. Peak ferment temp 30°C, gently hand plunged. Up to 24 days until pressing. Malo-lactic fermentation in barrel. 11 months in French oak barriques (20% new)
<b>Harvest Brix</b>	20		
<b>Cellaring Potential</b>	Now – 2030	<b>Bottling Date</b>	July 2016

