



THE LANDING

BAY OF ISLANDS • NEW ZEALAND

Tasting Notes



Syrah 2011

Alcohol Percentage 13.5% Best to Drink 2014 to 2018.

This deeply coloured Syrah is drinking beautifully now and will continue to develop into the 2020s. Hand-picked on April 01, 2011, matured in French barriques and cellared in The Landing's underground barrel room, this is an elegant yet powerful wine. With fragrant fruit flavours, silky tannins and aromas of honey and dark chocolate, we love this wine with a tender cut of venison, beef or even tuna – lightly charred on the barbecue.

\$33.00



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Syrah 2013

Alcohol Percentage 13.7% Best to Drink 2015 to 2021.

Hand-picked at the end of March 2013 at 24.5 brix, the fruit was immediately crushed and fermented in open top stainless steel vats followed by 16 months of maturation in French oak barriques. Deep red in colour and full of flavour, this is a refined and elegant Syrah which reflects the hot dry summer the North enjoyed. A well balanced palate, with oak and tannins beautifully integrated, this wine will cellar for up to eight years or can be enjoyed immediately. It is the perfect match for venison, lamb or simply enjoyed with a wedge of your favourite cheese.

\$38.00



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Chardonnay 2015

Alcohol Percentage 13.5% Best to Drink 2015 to 2020.

Creamy lemon gold with a bouquet of toasted hazelnuts and a malt biscuit richness, smooth and creamy as it flows across the palate with peach, melon and tropical fruit infused with butterscotch cream. This is a full-bodied wine with crisp acidity, beautifully balanced savoury oak and a touch of pineapple brightness to the seamless finish. The Landing 2015 Chardonnay is an elegant wine, predicted to only develop further with age.

\$39.95



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Rosé 2016

Alcohol Percentage 11.5% Best to Drink 2016 to 2017.

To make this lively Rosé, hand-picked Syrah grapes were fermented at a cool temperature to retain their delicate fruit flavours. Dusky pink in colour, it displays a subtle raspberry bouquet coupled with a rich, full palate. Hints of fresh peach and fruit sweetness are balanced by a crisp, refreshing finish.

\$22.00