



# THE LANDING

*Bay of Islands, New Zealand*

*Blessed with some of the best grape-growing land in New Zealand's Northland region, The Landing vineyard produces award-winning, sustainable wines.*

## THE LANDING SYRAH 2014

Grown on the coastal slopes overlooking the Bay of Islands, the 2014 Syrah is an expression of a deep and elegantly concentrated core of black-berried fruit, spice and liquorice notes.

## VINEYARD

Harvested from seven year old MS clone vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula after a long, hot growing season. The grapes for this single vineyard wine were hand-picked on 3 April at 23.5 brix.

## WINEMAKING

The Landing Syrah grapes were fermented with the skin on for two weeks and a range of inoculated yeast was used. It was then racked into 30% French oak barriques for 18 months.

## TASTING NOTES

Very dark, deep, black-hearted red with slight purple hues, near impenetrable. The nose is firm with packed dark-red and black fruits entwined with minerally reduction, unveiling black pepper, spices, earth and floral elements. Medium-full bodied, the palate is firm and tightly bound with a deep and elegantly concentrated core of black-berried fruit entwined with spice and liquorice notes, black pepper, and hints of minerally reduction.

The palate has fine-grained tannin extraction with balanced, integrated acidity. The wine has good linearity and drive, leading to an elegant finish. This is an elegantly concentrated, tightly bound, black-fruited Syrah with some minerally reductive notes on a fine-grained palate.

## TECHNICAL ANALYSIS

pH	3.65
Tartaric acid	6.25 g/L
Alcohol	13.5%
Residual Sugar	Dry < 2g/L

