



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 2015

Grown on the coastal slopes overlooking the Bay of Islands, the 2015 Syrah is an expression of sweet flavours of black fruits entwined with layers of plums, liquorice, game, earth and cedary complexities.

VINEYARD

Harvested predominantly from eight year old MS clone vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked between the 9 April to 21 April at 23 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, black-red colour, near impenetrable, with slight purple hues, youthful in appearance. This has a soft and fresh nose with a concentrated core of ripe blackberry fruit along with plum and liquorice nuances, with black pepper, notes of earth and game, unveiling floral and mineral detail. Soft cedary oak aromatics open up with aeration. Medium-full bodied, the palate has sweet flavours of black fruits entwined with layers of plums, liquorice, game, earth and cedary complexities.

The fruit richness is balanced by fine, grainy tannin structure with lacy acidity lending energy and liveliness. A savoury game and earthy amalgam carries the wine with good drive to a lingering finish. This is a sweet and succulently ripe fruited Syrah with blackberry and plum flavours and a complex game, earth and cedary amalgam, and fine-grained structure. Match with slow-cooked game meat over the next 6-8 years. Hand-picked MS clone fruit fermented to 13.7% alc., the wine aged 18 months in 30% new French oak barriques.

TECHNICAL ANALYSIS

pH	3.68
Tartaric acid	6.28 g/L
Alcohol	13.5%
Residual Sugar	Dry < 2g/L

