



M A R L B O R O U G H

Ra Nui Cob Cottage Limited Release Syrah 2007

Vineyards

A single vineyard wine, grapes were sourced from our Cob Cottage Vineyard. The Cob Cottage vineyard lies in a rain shadow just to the North of the Wither Hills at the Eastern end of the Wairau Valley, it is a warm north facing block which we hand planted in 2004. The soil is extremely variable (like most of the Wairau Valley) with some areas comprising low vigour loess with some gravel, and then next to this areas of silt loam which overlays heavier clay components, mixed with areas of pea gravel, sand and clay loam. The Syrah vines were planted in the warmest part of the vineyard, in the more sheltered western corner, comprising a single clone of Syrah (Chave) on a low vigour rootstock 3309.

Season

The growing season started well with a warm Spring period, with some nice rain, resulting in a perfect flowering for early budding varieties. However December was then quite cold, far below normal growing degree days and this impacted on the fruit set for later varieties, like Syrah. It then started to get very dry from February onwards (total rainfall for February and March was just 21mm). Syrah is a vigorous vine and throws a large crop, so prior to veraison we “green harvested” half the crop of Syrah so we could get the remaining crop reasonably ripe!. The glorious period of fine warm weather, an Indian Summer, lasted right through until the end of Vintage. The Growing Degree Days for the growing season (Oct to April) were 1,303 compared to the long term average of 1,261 (due to the very warm conditions from February onwards).



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Vinification

The fruit was all hand picked in perfect condition on 24th April 2007. Hand picked into small bins the grapes were immediately transported to the winery and on arrival were further sorted and then transferred directly into a destemmer/crusher and into a single open topped fermenter. We then gave the must a cold soak for seven days, with pumping over, this aids extraction of colour and tannins. The must was then warmed in order to start fermentation, and over this period we hand plunged continuing to break up the cap. After fermentation the wine was pressed off into French 225 litre barriques, primarily one to three year old barriques, with 20% new. The wine was then aged for 18 months, with regular scrutiny and any topping up of barrels that was needed. The wine was fined with egg whites for clarity, prior to bottling. The bottled wine was then aged for three months prior to release.

Tasting Notes

Deep red in colour. The nose exhibits enticing aromas of ripe black cherries, striking white pepper characteristics and spice, distinctly cool climate. On the palate these cherries and black fruit notes are smoothly carried by balanced oak, smooth tannins and soft acidity. A medium bodied red with distinct pepper and spice.

NB; Closed with screwcaps we recommend when first opening this wine to decant it as it needs some air in order to open up and develop.

