

# THE BARNSTORMER SYRAH 2015



**ALPHA DOMUS**  
HAWKES BAY

## DESCRIPTION

The grapes were gently destemmed and lightly crushed to purpose built red fermentation tanks. Rhone yeasts were selected to carry out fermentation allowing the full potential of aromatic intensity to be reached. The ferments reached 28°C and remained on skins for between 20 and 42 days depending on the tannin texture. After pressing, the wine was matured in predominantly French oak barriques. It was racked twice over a 13 month maturation period and was bottled mid July to retain the vibrant, varietal fruit characters.

## AROMA

An aromatic Syrah with aromas of liquorice, black pepper, boysenberry and sweet violet notes. Savoury oak adds complexity.

## PALATE

Medium bodied with flavours of black cherry and dark berry fruits, rich cocoa and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

## CELLARING

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

## FOOD

Great with pizza, classic Bolognese, Romano pasta, lamb and Moroccan inspired dishes.

## ANALYSIS AT BOTTLING

Alcohol: 13.5%

pH: 3.59

Titrateable Acid: 5.5 g/l

RS: <1g/l

Harvest Dates:..... 7<sup>th</sup> & 17<sup>th</sup> April 2015

Brix at harvest: 21.2 – 22.8

Bottling date: 15 December 2015

Variety: 100% Syrah

Lot# L15901

Allergens: Sulphites

Net Quantity: 750 ml

## ACCOLADES

Gold – Air NZ Wine Awards 2016

Gold – Sydney International Wine Competition 2017

Gold – Hawke's Bay A&P Wine Awards 2016

Silver Outstanding – International Wine & Spirits Competition