

ESTD 1985



# PASK

GIMBLETT GRAVELS

SYRAH  
2021



#### TASTING NOTES

Inky in colour with lifted violets, black pepper, and spice aromatics. A full bodied yet elegant palate shows well balanced tannin and a silky-smooth mouth feel.

#### VINTAGE DETAIL

2021 was one of the best in recent years. The growing conditions were warm and settled leading into the Christmas period, allowing our vines to grow and ripen in balance without any adverse weather events to contend with. This lead right through into harvesting with fruit arriving at the winery physiologically ripe and in perfect condition.

#### WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL TANKS
FERMENTATION:	INNOCULATED
BARREL TYPE:	SEASONED FRENCH OAK
MATURATION:	13 MONTHS
FILTRATION:	YES

#### WINE ANALYSIS

ALCOHOL:	13.00%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	5.30 G/L
P/H:	3.69

#### WINEMAKERS NOTES

An exceptional year for Hawkes Bay fruit, our Pask Syrah is a big, structured wine that highlights the excellence of fruit borne from the Gimblett Gravels area. Bright, elegant and textural with excellent weight of pallet and bright of nose.