RICHMOND PLAINS · NEW ZEALAND

Nelson Syrah, 2015

Nelson

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Shiraz/Syrah	13%	2015 · 750 ml

STILL

LABEL

Tasting notes

A medium-bodied red from one of New Zealand's organic winemaking pioneers, this wine is ripe with juicy plum and jammy boysenberry flavours. Soft acidity and low tannins make it an approachable, crowd-friendly choice for your next dinner party.

About the wine

The grapes were hand-harvested, de-stemmed, crushed and then transferred to an open-top fermenter. Traditional hand plunging of the cap was carried out throughout the wild ferment. The juice was then matured in French oak barrels where it aged for 16 months. The wine went through full malolactic fermentation in the spring and then blended, filtered and bottled.

Winemaking

MATURATION	16 months in French oak.

Cellar and service

SERVE AT	14–18 °C
FOOD PAIRING	Delicious with spicy food, curries and flavourful stews. Pickled fish and cured meats is a favourite.

Say it: Syrah: see-RAH