

THE RAPTOR

SERVING TEMPERATURE: Best served 20°C

WINEMAKER Chloe Gabrielsen

ALC (ABV): 13%Vol

TA: 5.9g/L

RS: 0.5g/L

PH: 3.64

PACKAGING: 6x750mL bottles
screw-cap closure

Vegetarian friendly



SWNZ Certified, 2019
New Zealand Sustainable Winegrowing



Lake Chalice 2019 Vintage

Syrah

To appreciate the aroma and taste of this Raptor Syrah, imagine it's dusk on a crisp winter night and a blanket of snow covers the ground.

You're approaching a small cottage on a hill, a warm light flickers invitingly through the windows. The door opens, and a red-cheeked owner waves you in to join their friendly gathering. You're greeted by what smells like a Christmas box of delights. Bramble berries, coffee, chocolate, menthol and a smoky hint from fire billow through the door.

Once inside, you are invited to taste it all, served a vibrant platter of dark fruits and mixed wild berries. As the light fades outside, the wood fire continues to crackle and glow as does the chatter and laughter.

Does it have to end?

Open that Raptor Syrah and stay a while longer.

Region: Gimblett Gravels

Style: Full bodied and fruit driven

Vineyard: The fruit is selected and harvested from within the internationally acclaimed Gimblett Gravels wine growing district of Hawke's Bay.

Vinification: Fermentation carefully monitored and hand plunged every four hours. Once dry the wine was gently pressed. Both free run and pressings kept in tank until ready to be racked off gross less. A mix of portions matured in seasoned and new French oak for 6 months before being carefully prepared for bottling.

Appearance: Dark berry red

Bouquet: Ripe black cherry aromas enhanced with warm spices.

Palate: Round, full, luscious palate. Aromatic dark stone fruits with mixed wild berries leading to a toasty finish.

Cellaring: Enjoy now or cellar up to 5 years.

