

THE RAP TOR

SERVING TEMPERATURE:	Best served 18°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13%Vol
TA:	6.9g/L
PH:	3.54
PACKAGING:	6x750mL bottles screw cap closure
	Vegetarian Friendly



SWNZ Certified
New Zealand Sustainable Winegrowing



Lake Chalice 2020 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: Marlborough

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: Deep ruby with a thin purple rim.

Bouquet: Delicious aromas of blackberry, Doris plum and charred wood.

Palate: Rich and concentrated with dark berries and cinnamon spice on the palate. Fine grain tannin give complexity to the wine leading into a long, toasty finish.

Cellaring: Enjoy now or if you are a patient appreciator of wine you can cellar for 5+ years.