LIMITED RELEASE • BLOCK 8 • SYRAH

GIMBLETT GRAVELS VINEYARD, HAWKE'S BAY

Our Limited Release wines are a singular expression of select blocks, shaped by the season and a true reflection of terroir. Planted in 2008, Block 8 is a small parcel of vines in one of the westernmost blocks closest to the Ngarororo River, producing our ripest Syrah, marked by a distinctive savoury thread.

VINTAGE	The 2024 vintage began with a delayed budbreak, followed by a mild, windy spring. A warm, dry summer resulted in extended hangtime. An iconic season.
VARIETY	Syrah
CLONE	Mass Selection (MS)
ROOTSTOCK	3309
SOIL TYPE	Omahu Gravels - deep, free-draining greywacke
FERMENTATION	100% Whole cluster in Nico Velo concrete fermenter
BRIX (AVG.)	25.3
YIELD	21hL/HA
YEAST	Inoculated
HARVEST	100% Hand harvested, 28th March 2024

WINEMAKING

100% whole-bunch fermentation, foot stompted from day one. The wine spent 26 days on skins in a Nico Velo concrete tank before aging in three neutral French oak barriques for 24 months. The wine was bottled unfined and unfiltered.

TASTING NOTE

This Syrah captures a highly concentrated, layered dark fruit intensity of dark cherries and black plum with a distinctive savoury minerality. There are subtle herbal notes of violet and wild thyme mingled with a hint of sweet baking spice. It has a structural component that is vibrant, with fine tannins and a distinctly energetic, persistent finish. A rare, site expressive cuvée from this exceptional block.

ALCOHOL 13.7 • **PH** 3.65 • **ACIDITY** 6.03G/L • **RS** <0.5G/L

BOTTLED June 2026
610 Bottles Produced

CRAGGY RANGE

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