

Purple-hued and luminous, white pepper enhances the beautiful ripeness with violets, leather and broken earth adding to the aroma. Black as thunder and sweet as a teenage kiss.

Clos de Ste. Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The Syrah is grown in a little bowl high up in the slopes of this estate. Protected on all sides by the topography, it faces directly into the north west and is best described as *The Crucible*.

Notes from the Vigneron:

Hand harvested grapes were chilled prior to destemming and then gently placed in small 1000 litre wooden "cuves" for the fermentation. Allowed to warm the natural fermentation then started on its' own accord and each 8 hours the skins were pushed into the seething mass of fermenting juices. Purple-hued and a complex luminosity, the white pepper enhances the beautiful ripeness with violets, writers ink and dark chocolate adding to the aroma.

The palate is forward, with rich full flavours followed by a silken acidity with elegant tannin. The texture is sensual. As black as thunder and sweet as a teenage kiss. The acidity is silken and flows on a current of tantalising dark fruit.

Bottled on the property, using the finest natural cork. Store lying down. This wine also enjoys a time to rest in a decanter before serving. Unfined.

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and Bottled on the Property
- Dry Farmed

Total Acidity: 7.1g/l **pH:** 3.76

Alcohol: 13% Vol. Residual Sugar: 0.0 g/l

Harvested: 14th April 2019 Bottled: 6th August 2021