



Purple-hued and a complex luminosity, the white pepper enhances the beautiful ripeness with violets, black boots and broken earth adding to the feral compounds of 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 red grape 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 feral compounds of the aroma. The hint of yellow flower aromas is contributed from the co-fermentation of 5% whole cluster of Viognier grapes.

The aromas include rosehip and white pepper. The palate is forward, yet sweet, with rich full flavours followed by a silken acidity; with elegant rather than aggressive tannin. The texture is sensual without being overpowering. As black as thunder and sweet as a teenage kiss. The savoury acidity is Pinot silk-like that flows leaving a current of tantalising dark fruit on a warm landing.

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.

Drink from 2017 - 2020.

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

Total Acidity: 6.2g/l **pH:** 3.62

Alcohol: 13.5% Vol. **Residual Sugar:** 1.0 g/l

Harvested: 3rd April 2015

Bottled: 18th September 2016

Released: 1st October 2017

BIODYNAMIC WINE ESTATE