



UNISON VINEYARD

Established in 1993, Unison Vineyard is a boutique Family Estate at the heart of the premium NZ red grape growing GIMBLETT GRAVELS Winegrowing District in Hawkes Bay.

Our handcrafted philosophy includes handpicking, gentle basket pressing, and top quality oak barrel ageing to ensure the wines developed from our unique terroir capture the intensity the vineyard has to offer.

UNISON SYRAH 2013

WINEMAKING

Gentle handling and attention to detail are the hallmarks of our winemaking. We handpick our grapes, then de-stem and lightly crush them just to break their skins before they go into the fermenting vats. The fermenting wines are carefully controlled to maximise gentle tannin extraction and extended post ferment maceration allows us to achieve a balance between fruit intensity and tannin structure.

The 2013 Syrah was handpicked, basket pressed and spent 2 years maturing in small oak barrels (15% new oak).

TASTING NOTE

Aromas of sweet spice and white pepper mingle with boysenberry and hints of violet. Intense yet lively through the palate with spicy dark fruits, liquorice, vanilla and soft tannins. Christmas cake spices linger on the finish.

FOOD MATCH

Enjoy with venison, duck, game or lamb. Also pairs with 70% dark chocolate.

CELLARING POTENTIAL

Cellar 8+ years



2163 State Highway 50, Hastings RD5 4175 New Zealand
Email: info@unisonvineyard.co.nz Web: www.UnisonVineyard.co.nz
Phone: +64 6 879 7913