



MĀWHITIPANA

RIDGE ESTATE

2021 MĀWHITIPANA ESTATE SYRAH

The Estate vintages are produced from the blocks of the vineyard owned and managed by Dean and Caroline, so named for the original 'House' block of this site, and is a large gently sloping north facing block extending down from their homestead.

The 2021 Māwhitipana Estate Syrah had a run as dreamy as its origins, a single vineyard in a sunny, hidden valley with a glimpse of the sea. Handcrafted by two families that live on the land as kaitiaki (guardians), this season was long, calm and dry. A hot summer with little rain produced low yields with highly concentrated grapes. The settled harvest period allowed ideal picking conditions.

A classic, full bodied Syrah, the 2021 Mawhitipana Estate has vivacious dark berry aromas, and lively hints of pepper and cherry to finish. Enjoy young or come back to it in one to two years to discover the full potential of this wine.

A limited vintage with only 148 cases produced, release February 2023.

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| <i>Harvest Date</i> | <i>28 February 2021 and 20 March 2021</i> |
| <i>Tonnage</i> | <i>3.2 tonne</i> |
| <i>Harvest Analysis</i> | <i>23.1 Brix, pH 3.20, 8.5 g/L TA 23.7 Brix, pH 3.25, 7.3 g/L TA</i> |
| <i>Wine Analysis</i> | <i>13.7% alcohol, pH 3.48, 6.8 g/L TA</i> |
| <i>Additives / Allergens</i> | <i>Yeast, Sulfites, Egg white</i> |
| <i>Cellaring Potential</i> | <i>10 years +</i> |
| <i>Winemaking Details</i> | <i>Bunches hand-picked then sorted over a sorting table, de-stemmed and then must pumped into plastic fermenters. Inoculated with yeast and hand plunged twice per day during fermentation. Pressed after two and a half weeks on skins, and aged in barrels for 10 months. 20% new French oak, 80% seasoned French oak. Bottled 17/02/2022.</i> |
| <i>Winemakers</i> | <i>Michael Wood and Heinrich Storm</i> |



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