



SILENI

ESTATES

WINE THAT LOVES COMPANY



- 5 STARS* – *Michael Cooper, New Zealand, 2016*
- 5 STARS* – *Winestate, New Zealand, 2015*
- SILVER* – *New Zealand International Wine Show, 2015*
- 92 POINTS* – *Bob Campbell, New Zealand, 2016*

"Layers of dark berry, aromatic spice and a hint of violet. Velvety soft texture, supported by fine tannins. Enjoy with wild game, grilled venison steak or rich ragu."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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WWW.SILENI.CO.NZ





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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

SYRAH 2013



Hawke's Bay

RANGE

Exceptional Vintage

VARIETY

Syrah

ALCOHOL

13.5%

pH

3.8

ACIDITY

6.1g/L

RESIDUAL
SUGAR

Dry (<1.0g/L)

BOTTLE
BARCODE

9421003814653

CASE
BARCODE

9421003814660 (6 bottle case)

VINEYARD

Only made in exceptional vintages, this wine was grown in the Bridge Pa triangle sub-region of Hawke's Bay. Warm temperatures, coupled with free draining red metal gravels, provide the ideal conditions for growing Syrah. Crops were thinned down to one bunch per shoot to provide ripe and concentrated fruit flavours.

WINEMAKING
NOTES

Fruit for this EV wine was de-stemmed and partially crushed, then fermented in a mixture of open top and closed top tanks. The open fermenters were hand plunged and the closed top were rumbled and pumped-over for extraction. Inoculated with cultivated yeasts to promote fruit aromatics, the wine was also co-inoculated for malolactic fermentation during primary fermentation. Fermentation took on average seven days, with a three week post-maceration before pressing. The wine was racked to French barriques (225L) and matured for ten months before being blended, and bottled. The final blend consists of 60% new oak.

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