



# SILENI

## ESTATES

WINE THAT LOVES COMPANY



- PLATINUM* – *Decanter World Wine Awards, UK, 2017*
- PURE GOLD* – *Air New Zealand Wine Awards, 2015*
- 5 STARS* – *Sam Kim, New Zealand, 2017*
- 4 STARS* – *Winestate, Australia, 2017*
- 4 STARS* – *Cuisine Magazine, New Zealand, 2017*

“Rich black plum and spice characters with soft, supple tannins. Delicious with grilled venison, rich pasta dishes or slow roasted lamb.”



A: 2016 Maraekakaho Road, RD1, Hastings, NZ

P: +64 6 879 8768 | E: info@sileni.co.nz

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.

## PEAK SYRAH 2014

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Syrah
ALCOHOL	13.5%
pH	3.77
ACIDITY	5.8g/L
RESIDUAL SUGAR	Dry (<1.0g/L)
BOTTLE BARCODE	9421003816206
CASE BARCODE	9421003816220 (6 bottle case)
VINEYARD	The Peak Syrah is 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 reserve 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 rummaged 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 period before pressing. The wine was racked to French barriques (225L) and matured for nine months before being blended and bottled. The final blend consists of 25% new oak.

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