

Čuvar Guardians Collection

Syrah 2024

VINTAGE

The 2024 vintage will go down as one of the finest ever seen in Hawke's Bay. A cool, extended flowering period in spring 2023 resulted in lower than average yields. This naturally concentrated the fruit and enhanced flavour intensity while maintaining beautifully balanced acidity.

The remainder of the growing season was near perfect, with warm days and cool nights allowing the grapes to ripen slowly and evenly. The result is a collection of wines defined by remarkable vibrancy, depth, and generous, expressive flavour.

VINEYARD

Cornerstone

Located on the southern banks of the Ngaruroro River in the famed Gimblett Gravels sub-region. Mature Syrah vines are planted on young, deep alluvial gravels that are free draining and encourage low yields and concentrated flavour. A sub-region that has naturally low rainfall and high sunshine hours producing exceptional cool-climate Syrah.

TECH NOTES

PH : 3.78	TA : 6.26gl	ALC : 13.0%	Residual Sugar : Dry
Standard Drinks : 7.7		Variety : Syrah	
Bottled: July 2025		Vegan Friendly	
Vine age: 10-22 years		Clone: Limmer	

WINEMAKERS COMMENTS

A beautifully perfumed nose of black doris plum, wild blackberry, licorice and brown spice. Flavours of freshly cracked black pepper, cured meats, lavender and dried herbs come through on the first sip. The palate is medium bodied and energetic with velvety, chalky tannins melding with bright acidity to produce great length, tension and structure.

WINEMAKING

FRUIT HANDLING:

Picked early in the morning to retain freshness.
100% destemmed to open top fermenters.
Approx 2 weeks on skins with daily plunging to extract colour and flavour.

FERMENTATION VESSEL AND MATURATION:

Open top stainless steel fermenters.
Pressed to 40% new and 60% seasoned French oak barriques.
100% malolactic fermentation in barrel.
14 months in barrel prior to blending.

