

SEASON SUMMARY

The season began relatively unsettled, leading to inconsistent fruit-set and therefore lower yields and looser bunches. It proved to be a blessing in disguise, as the season continued to be mild and relatively humid, with regular rainfall events from November to January.

Our vineyard teams worked tirelessly over this period, ensuring our fruit was well-tended. Rigorous canopy management was vital to manage increased disease pressure.

As the calendar clicked into March, however, the summer decided to stay and play a while longer. Long sunny days and cool nights provided the perfect environment for ripening the crop.

KEY VINEYARDS

This Syrah comes from a tiny block of our Staete Landt vineyard in Central Wairau, within the area of Marlborough known as the "Golden Mile". The site is very warm, with stony, free-draining soils that make it ideal for growing this Rhône variety.

WINEMAKING & BLENDING

Following extensive crop thinning and leaf plucking in the vineyard, the fruit entered the winery with perfect maturity. The grapes were mostly destemmed, and cold-soaked for five days ahead of fermentation. Following ferment, with all plunging carried out by hand, the ferment bins were filled and sealed for an extended post-ferment maceration. The wine was then aged in barrel for 12 months.

Alc	pH	TA
12.58%	3.8	5.77g/l

NOSE

Aromatic and attractive on the nose, the Founders' Cellar 2023 Marlborough Syrah is redolent with notes reminiscent of the end of summer: warm brambly fruit, subtle vanilla and just a touch of autumnal spice and woodsmoke.



PALATE

The palate is open and expressive, with ripe and structural tannins framing ripe, but crunchy, hedgerow fruit. A hint of store-cupboard spice adds some depth and complexity, and a freshening acidity provides balance and an elegant lift. Crowd-pleasing in the best way, this is a dangerously more-ish Syrah.



Founders' Cellar

**SYRAH
2023**