



Toño (Ton Yo) is the familiar or nickname of Antonio in the Spanish language. Toño wines are a modern take on Spanish winemaking heritage, grown in the sunny Hawke's Bay. Wines that are fun, delicious and reflect the Hawke's Bay lifestyle.

MAS O MENOS

SYRAH / TEMPRANILLO 2015

HAWKE'S BAY NEW ZEALAND

<i>Vineyards:</i>	Lyons (55% Syrah, 30% Tempranillo, 15% Cabernet Sauvignon)
<i>Location:</i>	Bridge Pa
<i>Style:</i>	Joven or young red wine
<i>Food match:</i>	Cured or grilled meats
<i>Numbers:</i>	pH 3.55
	TA 6.20 g/L
	RS 1.0 g/L
	Alc 13.5 %

Winemaking: Syrah and Tempranillo grapes were hand-picked and de-stemmed into open top fermenters. Around 30% whole bunches were added back to the ferment. After a five day cold soak, the ferment was allowed to warm up and progress without the addition of cultured yeast. Once pressed, the young wine spent 24 months in used oak barrels. All barrels were blended and a small amount of Cabernet Sauvignon was blended in.

Tasting note: Plum, blackcurrant and blackberry. There is also a mineral, sea-spray note. The palate is full bodied and rich with soft tannins and a long finish. Enjoy at room temperature.

