

CRAFT  
FARM

**2016  
SYRAH**  
LYONS VINEYARD

*Craft Farm wines are single site expressions that showcase the essence of place.*

- Vineyard: Lyons Hillside Vineyard  
Location: 1882 Maraekakaho Road, Bridge Pa  
Owners: John and Shona Lyons  
Viticulturist: John Lyons  
Established: 2010  
Varietal: Syrah  
Clonal selections: Chave  
Area: 0.4 Hectare; 2.2 m rows x 1.5 m spacing; 2 single cane cordons  
Soil: Heretaunga Plains Soil Classification:  
10 Ngatarawa Sandy loam on Gravel  
12 Havelock Sandy loam on Limestone  
Winemaking: The grapes were hand-picked and de-stemmed into an open top fermenter. 10% of the grapes were left as whole bunches. The grapes soaked for one week prior to fermentation with vineyard yeasts. At the end of fermentation the young wine was pressed off and immediately run to barrel for malo-lactic fermentation and maturation.  
All barrels were French oak (50% new) and a mixture of sizes. Barrel maturation was for 14 months on gross lees without sulphur. All barrels were blended together, sulphured and settled prior to bottling in June without fining or filtration.  
Technical details: pH 3.55 | TA 6.20 g/L | RS 1.0 g/L | Alc 13.0 %  
Quantity: 1800 bottles  
Tasting note: Mid red with a purple hue.  
Concentrated blueberry and raspberry dominate with dark plum fruit notes. Floral scents (Asian lily and violet) and spice (five spice) along with a savoury oak nuance provide additional interest. There is also a savoury note coming from the maturation on lees and this manifests itself as a sea spray or soy complexity.  
The palate is super silky and supple belying the structure of the wine. Weight and concentration are not built from alcoholic sweetness, rather, low cropping and careful maturation. This Syrah highlights an aromatic and palate weight direction that is perhaps at odds with most expectations.



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