MILLSREEF



MILLS REEF RESERVE SYRAH 2015

This superior wine was sourced from grapes grown on two prestigious vineyards, in the renowned Gimblett Gravels wine growing region of Hawkes Bay. These vineyards are sited on prime gravel soils ideally suited to this rising-star variety. After an excellent growing season, we harvested fruit of superb quality at 21.4° Brix

The two parcels were vinified separately. After a three day cold soak to extract important colour and flavour components, the musts were fermented in open top and closed top stainless steel vats with careful cap management, before being pressed off skins. The wine was aged for eight months in quality French oak, 29% being new wood. The two parcels were brought together on 26 January 2016. The final wine was egg white fined, then filtered just before bottling during February 2016, under Stelvin screw cap.

This delicious Syrah is brimming with a medley of black berry fruits and spice, ageing in quality oak barrels has conferred depth, supple tannins and fine leather notes. This is a lovely complex wine to accompany your favourite red meat dishes.

AWARDS TO DATE

GOLD	Hawkes Bay Wine Awards		Oct 2016
****	M2 Magazine		Jun 2016
****	Winestate Magazine		Aug 2016
****	Bob Campbell MW	90/100	May 2016
****	Raymond Chan		Aug 2016

THE RESERVE RANGE

Reserve wines are from low-yielding vines producing superior grapes showing intense fruit flavours and pure varietal expression. The winemaking philosophy is to achieve "balance" of flavour, structure and texture

GENERAL INFORMATION

VINTAGE	2015
GRAPE VARIETY	Syrah
GROWING AREA	Gimblett Gravels Hawkes Bay
WINEMAKER	Tim Preston & Paul Dawick
HARVEST DATE	9 th - 17 th April 2015

WINE ANALYSIS

BRIX AT HARVEST	21.4° brix avg
JUICE ACIDITY	6.26 g/L average
WINE ACIDITY	5.48 g/L
WINE pH	3.65
ALCOHOL	12.9 %
LOT NUMBER	L6041
BOTTLE BARCODE	94 16055 38202 1
CARTON BARCODE	194 16055 38252 3

UNMISTAKABLE QUALITY





