

Novum



Vineyard

Syrah grown in Marlborough sits on the edge of climatic suitability. However, after years of working with this variety we have learnt that the high number of sunshine hours combined with careful attention in the vineyard can produce wines of the most astonishing concentration and flavour.

We planted 1 acre of Syrah vines with the express desire to make a truly great Syrah. This is no small undertaking. We put together 20 years' worth of learnings on soil type, root stock, row spacings, canopy management, pruning techniques, and winemaking into the development of this one acre of vineyard.

The resulting vineyard stands out – it's different from every vineyard around it. Extremely close-planted at just 1.1-by-1.5 metres, with 5,600 plants per HA, with the fruiting wire sitting only 400 millimetres off the ground to achieve optimum effect from the radiated ground heat. Planted amongst the Syrah vines are Viognier plants (3%), which are a traditional variety used in the Rhône Valley to add mid-palate weight and fix colour when co-fermented with Syrah.

Syrah grown on the Brancott Valley clay soils tastes similar to Pinot Noir, in that it shows an attractive richness and roundness in the back palate. Also appealing is the fact that it can achieve ripe flavours and a great structure at only 12.5% ABV.

Novum Wines

Marlborough, New Zealand

Growing Season

The spring and summer leading up to the 2021 vintage were very typical for Marlborough, with a cool and wet spring followed by many 30-plus degree days in January and February. Perfect Syrah ripening weather.

The impacts of Covid were still present, with few workers available to help in the vineyards and vineyard supply delays. Luckily, our Syrah vineyard is small, and we were able to do all of the hands-on work ourselves

Winemaking

Once de-stemmed into open-top fermenters, the Syrah grapes sat on-skins prior to the kick-off of wild yeast fermentation (about 5 days), then pumped-over 2–3 times a day during active ferment. After 35-plus days on skins, the wine was basket pressed, racked and transferred to French oak puncheons (30% new oak).

The wine was aged in barrel for 12 months with the final wine blended in January and bottled in March 2022. 1,150 bottles produced.

Tasting Note

Dense, peppery Syrah with violet, plum, dark berry and spicy oak flavours. An appealing sweet fruit is nicely balanced by drying tannins. Scented, voluptuous wine with a moderately silken texture and impressively lengthy finish.

Wine Analysis

Alcohol	13.5%
pH	3.60
Residual Sugar	<1g/L
Composition	98% Syrah / 2% Viognier
Cellar	6–9 years
Winemaker	William Hoare

