

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 7 years ago 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.

The 2022 growing season started with a warm and wet spring, with perfect summer ripening weather until a large rain event in February hit, reducing temperatures. Luckily, our very low cropping vineyard with low fruiting wire (radiating extra heat) helped us to ripen and produce fruit, with great concentration and flavour.

Novum Wines

Marlborough, New Zealand

Winemaking

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

The wine was aged in barrel for 14 months with the final wine blended in May and bottled 16 June, 2023. 1128 bottles produced.

Tasting Note

Concentrated yet elegant with plum compote, coffee/mocha, black & white pepper and spicy oak flavours. A rich round palate follows, with soft round tannins making it immediately appealing. Cellar 6- 9 years.

Wine Analysis

Alcohol	13.5%
pH	3.69
Residual Sugar	<1g/L
Composition	97% Syrah / 3% Viognier
Cellar	6-9 years
Winemaker	William Hoare

