

la collina

SYRAH

2014

The *la collina* vineyard is a steep, terraced and incline planted hillside vineyard on the North/Northwest facing slopes of Roys Hill, west of Hastings, Hawke's Bay, New Zealand. The hillside is protected from the cooling effects of the southerly and southwesterly winds and during the growing season is bathed in sunshine. The terraces are planted to Syrah whilst the lower slopes and Gravelly flat are planted to Viognier and Chardonnay.

The 2014 Hawke's Bay vintage backed up the critically acclaimed 2013 harvest, again allowing Viticulturalists and Winemakers to revel in the joy of optimal conditions.



2014 *la collina* Syrah is similar to the 2013 in regard to very low production levels. The fruit was hand harvested from the terraces and crushed to open top fermentation tanks. As always, there is a small amount of Viognier included as co-ferment. The ferments were hand plunged during fermentation. The wine was pressed off at dryness and sent to barrel; malolactic fermentation went through in barrel after the first winter. In its lifetime in the winery very little was done to the wine in the cellar; the wine was left to its own devices although always monitored. The winemaking philosophy is, and always has been, to preserve the very distinct vineyard character and fruit purity along with support from new but low impact French oak.

The 2014 *la collina* Syrah is characterised by generous berry fruits, Hawke's Bay spice, weighty, yet unobtrusive, fine tannins and a beautifully balanced palate.

2014 *la collina* Syrah should cellar for at least 10–15 years but should also be enjoyed at any time during those intervening years!

Each wine is a journey not a destination! (*Ralph Waldo Emerson*—kind of!)



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