

Palliser Estate Syrah 2025

Full bodied, lifted aromatics and finely structured.

COLOUR

Medium ruby.

AROMA

Pretty floral notes of violets, plum, leather, boysenberry, pencil shavings and a crack of fresh black pepper.

PALATE

Elegant and refined on the medium-bodied palate, the word pretty keeps coming to mind. Fine, chalky tannins wrap around brambly berry fruit and pepper, finishing silky and refreshing with great acid brightness. A classic cool-climate Syrah with pristine fruit purity, freshness and a gentle peppery note that makes it very food friendly.

AGEING POTENTIAL

Enjoy as a young wine or cellar up to 7 or 8 years for more leathery, charcuterie complexity.

FOOD PAIRING

Try it with venison cutlets, Teppanyaki wagyu or beef carpaccio and serve at 14-16 degrees celsius to really enjoy the balance between fruit, acid and tannin.

TECHNICAL DETAILS

Picking Date: April 2025
Bottled: June 2026
Alcohol: 12.5%
pH: 3.91
T.A: 4.4

PALLISER ESTATE

WINEMAKER

Guy McMaster

VITICULTURE

Planted in 2019 on a gentle slope in our Pinnacles Vineyard located on the northern edge of the Martinborough Terrace.

The Clone is Mass Selection, well suited to the Martinborough terroir.

WINEMAKING

Handpicked and a period of cold soak, wild fermentation and gentle pump overs and plunging. The wine was pressed to French oak barrels for a period of 14 months during which time it undergoes malolactic fermentation to soften the wine and add complexity. New oak portion is 20%. The wine was lightly fined.