



Blank Canvas

The Blank Canvas Element Syrah is a single-vineyard Syrah from Gimblett Gravels, Hawke's Bay, showcasing vibrant fruit with layers of spice and savory complexity.

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Element Syrah 2019

Hawkes Bay, New Zealand

Region and Vineyards

The **Gimblett Gravels** region in Hawke's Bay is renowned for its **free-draining riverbed soils**, which restrict vine vigor, creating low yields and concentrated flavors. The **Element Vineyard** is over 15 years old, and the vines benefit from the unique microclimate of Gimblett Gravels, which provides warmth and cool nights ideal for ripening Syrah. This vineyard is managed sustainably, avoiding herbicides and systemic chemicals, while high-density planting promotes canopy balance, yielding premium fruit with depth and character.

The gravelly soils in **Gimblett Gravels** enable the roots to grow deep, enhancing the minerality in the wine, while the dry climate naturally limits vigor, concentrating the Syrah's flavors. This terroir results in a Syrah that beautifully balances intensity with elegance, capturing both the essence of Hawke's Bay and the refined character of the vineyard.

Winemaking

This vintage had warm, dry conditions ideal for ripening, with late-season rains adding balance and vibrancy. The grapes were **hand-harvested** and partially co-fermented with a small portion of **Grüner Veltliner skins** to enhance aromatic complexity. With **60% whole-bunch fermentation**, the wine underwent gentle hand-plunging for 16 days, which maintained delicate extraction and texture.

Aged in a mix of **new and seasoned French oak barrels** for added depth, the wine was bottled unfiltered to preserve its natural character and structure. This meticulous approach allows the Syrah to showcase a balance of fruit intensity, spice, and nuanced structure, making it both approachable and age-worthy.

Tasting Notes

- **Color:** Deep garnet with purple reflections.
- **Aroma:** Aromas of **black pepper, violet, black cherry, and forest berries** with savory notes of smoked meats and spice.
- **Palate:** Concentrated flavors of **dark berries, plum, and pepper**, with fine-grained tannins and bright acidity leading to a long, complex finish.



Alcohol :13,00 %

Composition: 100% Syrah



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Did you know?

The inclusion of **Grüner Veltliner skins** in the fermentation process is a unique winemaking technique that enhances the wine's aromatic depth and structure, lending complexity and adding a distinct texture to this Hawke's Bay Syrah.

Wine Pairing Ideas

- **Grilled Steak with Peppercorn Sauce:** Complements the wine's peppery notes and savory depth.
- **Moroccan Lamb Tagine:** The wine's bold spice and fruit balance the rich flavors of lamb and spices.
- **Mushroom and Thyme Risotto:** Earthy and herbal flavors in the risotto enhance the wine's complexity.
- **Aged Manchego Cheese:** The cheese's nutty richness pairs well with the wine's structure and acidity.



Vinous (Antonio Galloni) (VN) : 92 Points (2018)

The 2018 Element Vineyard usually contains some Gruner Veltliner skins but this vintage is 100% Syrah due to differences in ripening times between the two varieties. It is wild fermented with a five day cold soak and hand plunged. It's all that you would want a cool climate Syrah to be: smoky bacon, fragrant pepper, but with a sense of more sweet, lush fruit on the finish. There's 60% whole bunches, giving a light furriness to the mouthcoating tannins.



Robert Parker (RP) : 92 Points (2017)

Interestingly, the 2017 Element Syrah includes 60% whole bunches and was co-fermented with a small proportion of Grüner Veltliner skins, both of which serve to emphasize the wine's lifted, peppery aromatics. The oak influence is modest, allowing those pepper notes to shine, accenting dark olive and black cherry fruit. At under 13% alcohol, it's a lithe, silky wine, medium-bodied but amply concentrated, with a lingering finish. Drink it anytime over the next decade.

