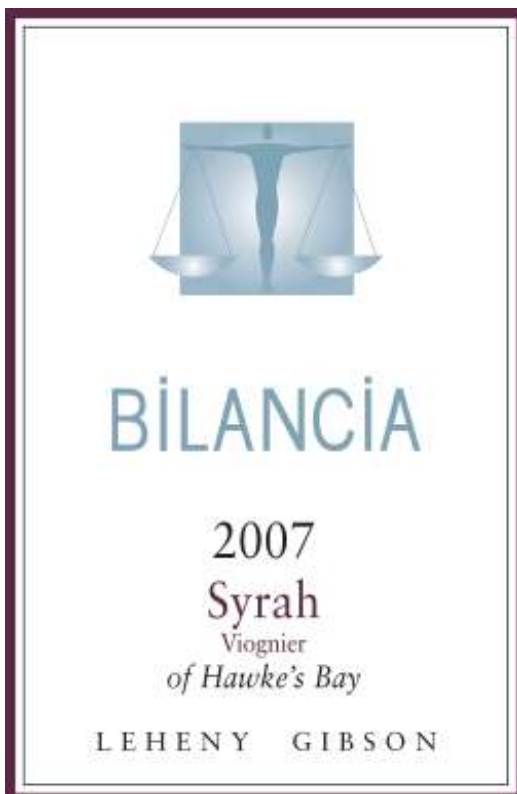


# BILANCIA

**bi'lancia** Italian. (*be-larn-cha*) balance, harmony and equilibrium; the scales, of the zodiac (*libra*).

## 2007 SYRAH



The 2007 vintage of Bilancia Syrah is a blend of approximately 15% *la collina* fruit and 85% from Gimblett Gravels. (*la collina* (the hill) is our own terraced hillside vineyard on Roys Hill). There is also around 3% Viognier included in the blend.

All the components were hand harvested and crushed to open top fermenters for hand plunging during fermentation. The Viognier component, from the *la collina* vineyard, was harvested and dejuiced and the remaining skins were included in the red ferment for co-fermentation with a portion of the *la collina* Syrah. The pressed wine was run to French oak, around 40% new, for malolactic fermentation and the wine was aged in these barrels for 10 months.

2007 was a brilliant vintage, dry and long allowing for perfect development of fruit characters and ripeness. The aroma is of ripe brambly fruits and Hawkes Bay black pepper whilst the palate shows floral, juicy characters with well integrated oak. The wine is drinking well young but will age for a few more years.

### **Bilancia**

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