



LOVAT SYRAH AMARANTH 2006

A child of the terroir and vintage. Notably, the grapes were grown without irrigation and as always the wine was made with great care to avoid loss or modification of the natural flavours through winemaker intervention, or in pursuit of a particular style. It speaks about the essence of cool climate Syrah – as grown in Martinborough – and it is also about Syrah from a concentrated vintage. The fruit was harvested in three parcels – between late April and early May – in perfect condition and without raisining or surmaturité. It has a notably intense rubellite colour and a level of richness on the nose which almost has to be spooned out. The perfume of jasmine overlays blackcurrants, sweet pipe tobacco, hints of white pepper and maybe even a touch of honeycomb on the nose. The palate has a smooth entry and manages to be both juicy but elegant and refined, as well as with clarity of expression in spite of its concentration. Black fruits are followed by flavours of leather and cigar box sweet tobacco giving rise to an impression of firmness. This wine is somewhat in the mould of the '03 wine – if your preference is for light or delicate wines, it is not for you.

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