



2022 RUSH THE STAGE RED

Grape: Syrah

Clones: Mass Selection (thin skinned and super tasty)

Region: Bridge Pā Triangle, Hawke's Bay, Aotearoa New Zealand

Soil: Sandy loam over "red metal" gravels left behind by the meandering Ngaruroro River

Viticulture: Farmed using organic practices

Vintage: Warm then cool then wet. Picked before the big rain.

Picked: 21st March 2022

Fermentation: Wild yeast partied their hearts out

Skin contact: Gentle pump overs during peak fermentation and pigeage by hand and foot. 14 days on skins.

Malolactic: Spontaneous and complete

Alcohol: 12%

Aging: 80% Old as f*ck French oak barrels. 20% steel tank for 8 months

Fining: Nada.

Filtration: Nope!

Bottled: 14th December 2022

Closure: Diam Cork

Bottles: 3360, which Frank wants you to know is a Harshad number

Notes: Vegan friendly. Black woman owned. Sustainably minded. Unfined. Unfiltered.

Accolades: High five from the vineyard manager

Diana says: Serve at cellar temperature in a Burgundy glass if you've got it and if not, just use whatever you've got. Light bodied and silky smooth on the palate with flavors of wild strawberry, red plum, and a hint of spice. Drink now through 2030 because life is too short.