



2024 GIFT OF GAB

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: Couldn't ask for a better season. Sunny, warm, and dry ☀️

Picked: 21st March 2024 🌙

Fermentation: Wild yeast partied their hearts out in neutral barrels

Skin contact: Spent a couple hours on skins prior to pressing

Malolactic: Nope!

Alcohol: 13.0%

Aging: Five old as f*ck French oak barrels with lees stirring for 10 months, and one old as f*ck barrel undisturbed under flor for extra complexity and winemaker anxiety

Fining: Lightly fined with bentonite clay for clarity

Filtration: Nice and gentle for stability

Sulfur: Minimal effective (that means low)

Bottled: 19th March 2025 🌙

Closure: Screw Cap

Bottle weight: 417 grams

Bottles made: 1,476

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

Fun fact: This wine was inspired by Frank and Diana's love for Clos Cibonne's rosé, which is also aged under flor and spends a similar amount of time maturing in neutral oak. Flor is a type of yeast that forms on top of the wine when it's ageing in barrel. It adds aromas and flavors to the wine other yeast don't.

Diana says: It's a refreshing and dry rosé with notes of candied strawberry, orchid, blood orange, sassafras, and a hint of umami, which I'm currently obsessed with. The mouth feel is silky with a long, complex finish. No two sips are the same in the best way possible. Serve in a standard wine glass or whatever you've got handy – nothing fancy needed here.