

BILANCIA SYRAH 2025

Award badge and or type unknown **\$34.99**

Product image

Product Code:	4347	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Syrah / Shiraz	Grape:	100% Syrah



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TASTING NOTES

Winery notes (2025 Vintage)

"2025 was another classic Hawke's Bay growing season and harvest; a wonderfully warm, dry settled summer. 2025 Bilancia Syrah was sourced from the Trelinnoe Vineyard at Roys Hill in Hawke's Bay. 70% from the flat, gravels site and 30% from the upper hillside.

The Syrah fruit from the flats was destemmed, sending just whole berries to open top fermentation vessels, whilst the hillside Syrah was 100% whole bunch ferment. The initial whole bunch Syrah was gently foot trodden and then allowed to soak while waiting for the ferment to begin. The ferments were then hand plunged daily. The aim is to manage the cap but not overwork the extraction. The wines were pressed at dryness and run to tanks to complete malolactic fermentation. This wine has seen no oak aging.

The wine shows lifted berry fruits and plums with the underlying, distinctive Hawke's Bay spice. A great wine for opening on release, the 2025 Syrah is a vibrant, youthful wine and can be enjoyed immediately but it will also continue to develop over the next four to six years. It can be enjoyed slightly chilled."

Reviews for the 2024 vintage below...

93/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2024 Vintage)

"The 2024 Syrah is so good. It's medium-bodied, supple, spicy and a little bloody. The soil is gravelly, although there are other aspects in there, and the vines are 25 years old. While the fruit has a stalky character, there were no whole bunches included in this ferment. It has a blood orange, Campari, cherry-seed character. There is a very small addition here of the Uvaggio Field Blend in this wine, and it contributes to the floral polish of the wine. It seems to soften the edges of the tannins in the mouth, and as the wine feels complete, I would attribute part of that success to this. This is a lovely wine, as per usual."

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