

SQUAWKING MAGPIE GIMBLETT GRAVELS STONED CROW SYRAH 2019







\$59.99

Product Code:	5884
Country:	New Zealand
Region:	Hawkes Bay
Sub Region:	Gimblett Gravels
Style:	Red
Variety:	Syrah / Shiraz
Producer:	Squawking Magpie

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.7%
Grape:	100% Syrah





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TASTING NOTES

Selected for the Gimblett Gravels Annual Selection 2019 - Andrew Caillard MW

Winery notes (2019 Vintage)

"Aged in French Oak, this wine is dark and concentrated showing peppery and toasty oak characters. The wine is seamless, has supple tannins, with a smooth, firm and spicy finish."

96/100 Andrew Caillard MW (2019 Vintage)

"Medium deep crimson. Fragrant redcurrunt, cranberry, pepper, sage, dried herb aromas with underlying mocha notes. Supple sweet cranberry, recurrant, raspberry fruits with some blackberry, brambly notes, peppery nuances, plentiful fine sinewy long and refined tannins, some savoury roasted walnut, light marzipan notes. A fresh chalky finish with persistent juicy fruits. The barrel maturation characters and mid-palate viscosity really distinguish this wine."

Rated Outstanding & 95/100 Cameron Douglas MS, January 2022 (2019 Vintage)

"Exuberant, youthful, varietal and floral bouquet, Aromas of boysenberry and black currant, dark raspberry and sweet spicy



scents of oak. There's some peppery moments though the dry spice and earthy qualities melt all together in complexity. Firm and dry on the palate with a core of dark berry flavours that reflect the bouquet, a firm youthful structure from wood and toasty spices and a back bone of acidity - both highlighting some varietal peppercorn notes. Delicious, fresh, youthful, complex and well made. Best drinking from late 2022 through 2030+."

4 ½ Stars Michael Cooper (2019 Vintage)

"Highly approachable in its youth, the 2019 vintage is a single-vineyard red, hand-picked and matured for 18 months in French oak barrels (30 per cent new). Deeply coloured, it is floral and supple, with generous, ripe plum and spice flavours, finely integrated oak, fresh acidity and good harmony."

CONTACT VINO FINO

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