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STONECROFT CROFTERS SYRAH 2024





$19.99

A Very Drinkable New Syrah from this Iconic Gimblett Gravels Winery

Product Code:	31936	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	13.0%
Style:	Red	Grape:	96% Syrah, 4% Other
Variety:	Syrah / Shiraz	Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

We know we have found a winner when customers come back for more, and Stonecroft Crofters Syrah has quickly become one of those wines.

Since its debut, this Gimblett Gravels Syrah has been a standout favourite, delivering far more than its price suggests. From the excellent 2024 vintage, it offers generous dark berry fruit, sweet spice, subtle savoury notes and silky tannins in a beautifully smooth and satisfying style.

A seriously good value Syrah that drinks well above its price point. No wonder it keeps finding its way back into customers' baskets.

Winery notes (2024 Vintage)
"The ‘Crofters’ label originated from Stonecroft Wines founders, Dr. Alan Limmer and his wife Glennice, who established Stonecroft in 1982. Fistonich Family Vineyards, who purchased the Stonecroft brand in 2024, have continued the legacy, producing the Crofters label. A ‘Crofter” one whom works a small parcel of land defines this label and the history behind the family owned artisanal wine brand.

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For the Crofters Syrah we pick our Syrah in a number of different batches, as we have different clones, vineyards and ages of vines all grown sustainably on the Gimblett Gravels. We aim to produce a wine that will reward with short to medium term cellaring but serious enough to drink young.

There is an inviting bouquet of ripe fruits, dark cherry, doris plum and raspberry, layered with subtle, complexing notes of leather, spice and black pepper.

Fermented in open-top stainless steel fermenters. Hand plunged two times daily. Short post fermentation soak followed by barrel ageing in French oak barriques. Matured in seasoned French oak barrels for 12 months."

5 Stars & 94/100 Sam Kim, Wine Orbit, December 2025 (2024 Vintage)
"It's splendidly ripe and fragrant on the nose with blackberry, sweet cherry, olive, game, and toasted nut aromas. The palate displays succulent flavours, supple texture, and polished tannins, making it wonderfully structured and harmonious with a lengthy, sturdy finish. At its best: now to 2032."

Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (2024 Vintage)
"Distinctive purple and ruby hues with a pink rim lead to a bouquet that takes a little while to open up, I recommend decanting, when it does there’s a flourish of violets and blackcurrant then Doris plums and smoke spices of barrels and earth. A dry wine on the palate with a firm, youthful palate led by a tautness and drive from the acidity and tannins then core currant and red stone fruit flavours that mirror the bouquet. Vibrant, fresh and delicious, a wine that should be cellared with best drinking from mid to late 2027 through 2034."

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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