O S E

VIXEN SYRAH 2013

Geoff and Robina Jensen established Omaka Springs Estates
in the Omaka Valley coming from Nelson in 1992.
Both have a background in Avation,
Geoff learnt to fly in the Royal Navy,
then became a commercial pilot, where he met Robina, a purser with BA.

THE WINE

Vixen has been named in honour of the majestic
Sea Vixen aeroplane, flown by Geoff Jensen.
This elegant, cool climate, single vineyard syrah
delivers excellent fruit weight and vibrancy.

VITICULTURE

Climate: A cool climate, the valley has
cool nights during hot summer.
Soils: Light loamsinterspersed with gravels.
The Vines: All on grafted phyloxera resistant rootstock.

TASTING NOTES

Colour: Black-hued ruby red with light purple hues.
Nose: Dark forest fruits and herbs.
Palate: Blackberry and raspberry fruit
with fine tannin grip and well integrated oak.
Cellaring: Drink now or over the next six to eight years.
Serve: Match with Lamb, Venison, and semi-hard cheeses

WINE MAKING

Grapes were hand-picked on an early, cool April morning.
They were immediately crashed, juiced and then settled,
racked off the lees before ferment at 12°C.

Alcohol: 13.5%
Residual sugar: 3.8g/l
Total acidity: 8.2 g/l
pH: 3.09