

2024
SYRAH
HAWKE'S BAY



91
PTS

Sam Kim, Wine Orbit



'Sam Kim Review February 2026

'A balanced, fruity and varietal wine with an immediate signature of raspberry and blackcurrant flavours framed by subtle layers of baking spices and chocolate, a smoky-earth quality and a touch of older barrel. Fleshy, crisp, dry, fruity and luscious mouthfeel. Balanced and well made in a ready to drink expression. Best from 2026 through 2029'

Cameron Douglas, Master Sommelier - February 2026

From snow capped mountains to endless coastline, our native Toi Toi expresses itself distinctively across New Zealand. This adaptability is the inspiration for our wines - crafted from New Zealand's best grape growing regions.

Proudly family owned and sustainably produced - protecting our lands for future generations.

Tasting Notes

The 2024 Toi Toi Hawke's Bay Syrah displays a deep ruby hue with purple reflections. Aromas of Black Doris plum, sweet cherry and raspberry are immediately expressive, supported by notes of blackcurrant and a subtle olive nuance. Secondary layers of baking spices and nutmeg are complemented by hints of chocolate, smoky earth and gentle oak influence.

A balanced and fruity palate with a juicy, rounded core that gives a fleshy yet supple mouthfeel. Medium-bodied with fine-grained tannins that provide structure without overpowering the vibrant fruit. Crisp and dry through the finish, with lingering plum and spice characters carrying a smooth, savoury persistence.

Viticulture and Winemaking

Our range of wines captures the essence of New Zealand's key winemaking regions. Our Syrah is sourced from the Tantallon Vineyard in the Bridge Pa sub-region of Hawke's Bay, widely regarded as the country's premier region for the variety. A conservative winemaking approach preserves the natural beauty and expression of the fruit.

The 2024 growing season delivered favourable conditions, with a settled spring ensuring even flowering and fruit set, followed by a warm summer that supported steady ripening. Moderate temperatures and cooler nights leading into the April harvest helped retain natural acidity and freshness while achieving optimal flavour development. The result is a wine of vibrant fruit character, balance and structure.

Wine Analysis

Alcohol 13.53%

pH 3.75

TA 5.76

Residual Sugar <1.0 g/L



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