



## 2023 RUSH THE STAGE RED

**Grape:** Syrah

**Clone:** Mass Selection (thin skinned and super tasty)

**Region:** Bridge Pā Triangle, Hawke's Bay, Aotearoa New Zealand

**Soil:** Sandy loam over "red metal" gravels left behind by the meandering Ngaruroro River

**Viticulture:** Farmed using organic practices

**Vintage:** Cooler and wetter than usual, resulting in delayed maturity. But that meant the grapes didn't mind when storm Gabrielle came thru in Feb 🧑🏻🧑🏻 So, we'll take it!

**Picked:** 9th April 2023

**Fermentation:** Wild yeast partied their hearts out

**Skin contact:** Gentle pump overs during peak ferment and pigeage by hand & foot. 13 days on skins.

**Malolactic:** Spontaneous and complete

**Alcohol:** 12%

**Aging:** 100% Old as f\*ck French oak barrels.

**Fining:** Nada.

**Filtration:** Nope!

**Bottled:** 26th August 2024

**Closure:** Technical Cork

**Bottles:** 3,828 (weighs 565g per bottle)

**Notes:** Vegan friendly. Black woman owned. Sustainably minded. Unfined. Unfiltered.

There's a typo on this back label (oops!). We promise we'll do a better job proof reading next year 😊

**Shout out:** Sending good vibes and love to all our fellow winemakers in Hawke's Bay. The storm made for a challenging vintage, but there are still some beautiful wines coming out of this year (including ours!).

**Diana says:** Serve at cellar temperature in an all purpose wine glass. Light bodied and silky smooth on the palate with flavors of cherry, wild strawberry, pomegranate, and crushed rocks. Drink now through 2030.

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