

# Wines Born of Fire

Part of the unique flavors and bouquet running through the stable the stable of Bridge Pa wines comes directly from the terroir of the vineyard.

The grapes are grown on Taupo Pumice Sands deposited over the centuries by the Nagaruroro River and originating from the Taupo volcanic eruption, including the great 181 AD Lake Taupo eruption whose effects were recorded in Chinese and European history.

This Volcanic Pumice was deposited on the vineyard in the form of ground sands and boulder in a series of terraces and swales on what was the old river bed before the river changed course in a major earthquake in a major earthquake1867.

Stephen and Lisa Daysh identified this soil type as being ideally suited for growing grapes when they located and established their vineyard in 1998. They recognized that along with the unique mineral flavors this would bring to the wines, the free draining pumice (up to sixteen feet deep in some parts of the vineyard) would allow them to control the vigorous growth of the syrah grape vine, which is the largest challenge facing viticulturists with this variety.

This unique soil type, in combination with the Hawke's Bay sunshine and wine making fitness have made Bridge Pa an award winning specialist in producing Syrah and Merlot wines that are sought after by wine connoisseurs around the world.

At Style International LTD

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# At Style International LTD 品份國際有限公司



# A Brief history

The Bridge Pa Vineyard brand has been designed as an blend of styles and cultures. The symbol of our logo, the hawk or Kahu - as it is known in Maori, is symbolic of our vineyard and our province, Hawke's Bay.

Bridge Pa Vineyards is wholly owned by Lisa and Stephen Daysh.

Lisa and Stephen moved to Hawke's Bay from Wellington in 1995 with the intention of developing a boutique red wine business and the Ngatarawa Road vineyard property was purchased in 1998.

Lisa and Stephen have three children, Louis (8) for whom the reserve syrah is named, Imogen (6) and Zillah (4).

Lisa is responsible for the management of the business and domestic marketing, with Stephen coordinating the international marketing programme.

The vineyard is expertly cared for on a day to day basis by brother-in-law Peter Hurley, who lives on site.

We are red wine specialists and grow only Syrah, Merlot, Malbec and Cabernet Franc on our single 13 hectare vineyard. From these grapes we produce a reserve and estate Syrah and to date an estate level Merlot blend. Our Reserve Syrah is named 'Louis" and our estate range is named 'Hawke's Bay'.

From the 2004 vintage – both the reserve Louis Syrah and estate Hawke's Bay Syrah have been awarded gold medals and show trophies.

Indications are that Hawke's Bay grown Syrah could be the next big discovery on the world wine stage and our vision is for Bridge Pa Vineyard to become a key player in creating a world-wide reputation of excellence for Hawke's Bay grown Syrah.

Bridge Pa Vineyard wines are distinctive for their floral aromas, beautiful ripe fruit, and elegant perfectly balanced palate.

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## At Style International Ltd 品尚國際有限公司

# Hawke's Bay Merlot/Malbec/Syrah 2005







### **Tastion Note:**

The 2005 Hawke's Bay Merlot/Malbec/Syrah is an assemblage of Merlot and Malbec contributing classical red berry flavours, overlaid with subtle spice and violet notes of Syrah. A medium bodied, elegantly structured fruit driven wine with a full round palate supported by fine oak tannins. 13% alcohol.

### **Our Story:**

A classic Hawke's Bay Merlot, this wine is made from high quality, hand picked fruit grown on the Ngatarawa Road vineyard. Traditional gentle winemaking techniques were employed followed by maturation with a combination of oak staves and seasoned oak baroques. The wine was then bottle aged for a further four months prior to release at an optimal stage for drinking or cellaring.

Warren Barton:, "VALUE: Made by one of Hawke's Bays leading red winemaker's for a small and relatively new and instantly successful producer, this is a round and fruity middleweight blend that represents excellent value for money. Floral, spicy and alive with berry fruit."

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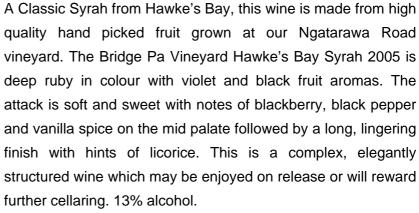
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# Bridge Pa Vineyard Hawke's Bay Syrah 2005



Bride Pa Vineyard is a family owned, single estate boutique wine producer specialising in Hawke's Bay Syrah.

### **Tastion Note:**



The 2005 growing season was typical of a temperate climate, with Hawke's Bay enjoying high mid summer temperatures then cooling in early autumn. The fruit was harvested in mid April ripe, and in excellent condition.

The wine is handcrafted by Bruce Helliwell using traditional gentle winemaking techniques. The fruit is 100% de-stemmed then fermented for an extended period in closed top stainless steel fermenters. Following primary and malolactic fermentation the wine is basket pressed and matured for nine months in both new and seasoned French and American oak barriques. After a further four months of bottle aging the wine is released at an optimal stage for drinking or cellaring.

Jane Skilton M.W "Textbook Syrah characters overlaid of blueberry and damson overlaid with strong cracked pepper. Masses of fruit on the palate with a background of dry tannin and oak.

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