



## 11<sup>th</sup> Biennial

# NEW ZEALAND SYRAH WORKSHOP

New Zealand Syrah Workshop  
Bayview Chateau Tongariro  
Mount Ruapehu

**“WALK THE LINE – Texture and Depth vs Perfume and Precision”**

**1 – 3 November 2017**

### *Reserve Sponsors:*



### *Cellar Selection Sponsors:*



Workshop Organisers: Encore Events Management  
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[www.syrahworkshop.co.nz](http://www.syrahworkshop.co.nz)

## Welcome to our Keynote Presenter:

**Yves Cuilleron**

**Domaine Yves Cuilleron, France**

**"Northern Rhone Syrah"**



From his home in the northern Rhône, Yves Cuilleron has earned a reputation as one of the Rhône's leading vinous exponents. Not content with a single expression blended from his various sites, he prefers to explore the individual characters of each location and present them in isolation. The wines are stunning, with the top expressions sold out each year before even leaving the gates of the estate. In pursuit of the finest possible fruit, Cuilleron's viticultural approach is all natural. The end result? Power, elegance and a superb sense of place.

"Without a rigorous approach, passion is not enough. I wanted to understand and control everything. To be sure my wines are totally home-made, I have rejected off-the-shelf ideas and refused to copy others. Since the start, I have personally monitored every stage of production, from vine-planting to wine-bottling. This exact, hands-on attitude means I am constantly thinking about my tools and facilities. Hence the new cellar was built in Verlieu in 1992, then extended in 1999, a major extension programme in 2007 followed by a new facility in 2015.

Everything has been redesigned – the buildings for vinification, maturing, storage and reception. In a nutshell, I focus on everything. That's the price you pay for quality."

Yves has blended history with today, and will discuss how he has achieved this in his vineyard and cellar. A tasting of some selected cuvees will be included.

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**Dr Mark Krasnow**

**Thoughtful Viticulture**

**"Understanding Syrah--a viticultural perspective"**



Dr Krasnow is the director of Thoughtful Viticulture Ltd. He received his Ph.D. from UC Davis in 2004 and has taught and carried out research in the areas of Viticulture and Food science.

Dr Krasnow strongly believes that wine quality is determined in the vineyard, and that flavours and textures of wines can be manipulated by careful management of the vines. He particularly specialises in irrigation and canopy management, and he believes that getting these right increases fruit quality while at the same time decreasing farming costs and chemical inputs.

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**CAMERON DOUGLAS** **Master Sommelier**

**"What the Somms are Thinking"**



If you want a wine expert with unquestionable credentials who'll pop the cork for you and suggest a perfect food pairing while telling you the story behind the bottle, Cameron is your guy.

Not only does he carry the Master Sommelier credential (only around 230 have attained this qualification since its inception in 1969, and the Masters' Exam is deemed the hardest in the world), but he earned it as the first in New Zealand (in fact, at the time, the first in the Southern Hemisphere) and took out the trophy for the top marks - demonstrating that this Kiwi will stop at nothing to further his love of all things beverage.

Cameron is an experienced wine writer, commentator, judge, reviewer, presenter and consultant. He takes his position as unofficial Ambassador for New Zealand wine very seriously, ensuring he spends time in every wine region in the country regularly. He selects wine and is part of the NZ Wine Navigator team - an online supplier of NZ wine in the USA.

He lives his life around his enthusiasm for all things beverage - teaching, travelling, tasting and talking. He judges and presents wine regularly in the USA, the UK, Australia and Asia.

At home in NZ he writes regular monthly columns for Hospitality Business and FMCG Business Magazines, and contributes to a number of other publications. He reviews wines and makes his notes available both to the wineries and the public, as a courtesy to the Industry

As a professional Sommelier, Cameron spends much of his time involved in education - academically in charge of the Wine and Beverage Programme at AUT University in Auckland, and 'out in the field', consulting for the Wine, Hospitality and Tourism sector, and the interested public. He is Patron of the New Zealand Sommeliers and Wine Professionals Association, and consults to a variety of establishments, taking care of their winelists, wine and food pairing, and staff training matters. His clients currently include Huami at Skycity, Merediths Restaurant, The Lodge Bar - Rodd & Gunn in Queenstown, Oyster and Chop, Mekong Baby, A'Meza, Nanam Republic, Crave Café - and he is on the Fine Wine team selecting for Air New Zealand Business Premier class.

In New York, he created and continues to consult on the winelist for Matt and Barbara Lambert's Michelin Starred Restaurant The Musket Room (a showcase for New Zealand Food and Wine). The Musket Room was awarded its Michelin Star only four months after opening, and continues to excite the public.

## Background

The New Zealand Syrah Workshop is held biannually to bring together winegrowers in New Zealand to study and improve both viticultural and oenological practices as they apply to the variety Syrah.

The Workshop includes group discussions on current practices, experimental trials being undertaken, and a keynote presentation by an overseas speaker.

Each year winemakers taste, discuss and evaluate recent finished vintages and peer review their current barrel samples in a collegial environment, with the aim of improving the understanding of the Syrah variety. Media do not attend the workshop, which is only open to wineries submitting wines for peer review.

## Objectives

1. To bring together growers and winemakers to expand and improve the knowledge of the variety.
2. To encourage the expansion of Syrah plantings as this variety is recognised as one in which New Zealand can excel.
3. To explore the differences and discuss and exchange ideas and practices in confidence with the aim of improving the quality of the finished wines.
4. To discuss and evaluate the New Zealand style, to assist winemakers in their promotion and marketing of New Zealand Syrah.
5. To keep abreast of developments and practises in other countries by inviting key overseas speakers to address the Workshop.
6. To accomplish the Workshop aims in a relaxed atmosphere of conviviality with friends and good wines.

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## Syrah Grand Dinner



### David "DG" Schofield

#### New Zealand Chef of the Year 2011 & 2012

Chef David (DG) Schofield started his career in the late 80's in his hometown of Wellington, New Zealand. His first introduction to the industry was washing pots and pans at the Plaza International on its opening day. Shortly after, he upped sticks and flew to London at the age of 16 where he worked hard learning the ropes for 2 years.

Returning home to Wellington "DG" worked a number of leading kitchens and thrived under the passionate vibe of the capital city's food industry. It was from here that he represented New Zealand in several international culinary

competitions, gaining gold and silver medals and setting records that still stand today in the process.

"DG" spent four years in Christchurch before again moving to Europe. Thinking a 2-year break would be good to refresh his passion and a bit of a sabbatical .... It ended up being closer to 7 years away, leading him from London to the South of France.

Stints for Michelin rated chefs in Michelin properties have featured though out his career. 1, 2 and 3 Michelin star kitchens have all had an effect on him and he has been lucky enough to have worked with and alongside the best of the best. At each step he's deliberately focused on the specific areas he needed while setting his sites on the next level.

He is passionate about artisan producers and believes that the standard of the produce in New Zealand equals and often exceeds the produce being offered in Europe, Asia and a vast majority of the world. He is great believer in what are now tagged "heirloom" or "original" strains of vegetables and is an advocate for good welfare standards when it come to the rearing of livestock.

David will create some amazing dishes to compliment your wines at the "Syrah Grand Dinner" on Thursday.

He will also present us with a wonderful 4 course Wednesday night Guest Chef Dinner.

What an experience we will be having, with the best of gourmet food and cellar treasures!

# NEW ZEALAND SYRAH WORKSHOP PROGRAMME

Bayview Chateau Tongariro 1 - 3 November 2017

“WALK THE LINE – Texture and Depth vs Perfume and Precision”

## Wednesday 1 November

Sponsor: O-I New Zealand

- 12.00 pm Arrive for Lunch in the Ruapehu Room
- 1.00 pm Welcome, House Notes, and Introduction in the Tongariro Room
- 1.10 pm Sponsor Address – O-I New Zealand
- 1.15 pm **Yves Cuilleron, Domaine Yves Cuilleron, France - “ Northern Rhone Syrah”**  
Yves has blended history with today, and will discuss how he has achieved this in his vineyard and cellar. A tasting of some selected cuvees will be included.  
From his home in the northern Rhône, Yves Cuilleron has earned a reputation as one of the Rhône’s leading vinous exponents. Not content with a single expression blended from his various sites, he prefers to explore the individual characters of each location and present them in isolation. The wines are stunning, with the top expressions sold out each year before even leaving the gates of the estate. In pursuit of the finest possible fruit, Cuilleron’s viticultural approach is all natural. The end result? Power, elegance and a superb sense of place.  
"Without a rigorous approach, passion is not enough. I wanted to understand and control everything. To be sure my wines are totally home-made, I have rejected off-the-shelf ideas and refused to copy others. Since the start, I have personally monitored every stage of production, from vine-planting to wine-bottling. This exact, hands-on attitude means I am constantly thinking about my tools and facilities. Hence the new cellar was built in Verlieu in 1992, then extended in 1999, a major extension programme in 2007 followed by a new facility in 2015. Everything has been redesigned – the buildings for vinification, maturing, storage and reception. In a nutshell, I focus on everything. That’s the price you pay for quality."
- 3.15 pm Coffee/Tea
- 3.45 pm **Dr Mark Krasnow, Thoughtful Viticulture**  
"Understanding Syrah--a viticultural perspective"  
He will discuss how Syrah behaves differently from other varieties in terms of its water use and ripening dynamics. You will gain a better understanding of how Syrah is an 'oddball' variety allows growers to tailor their practices to optimize quality.
- 6.30 pm Pre Dinner Tasting of BYO 2015 and 2016 NZ finished Syrah in the Tongariro Room
- 7.30 pm **Guest Chef Dinner** – BYO special New Zealand wines to share/discuss/provoke, while enjoying a special dinner

## Thursday 2 November

Sponsor: New Zealand Winegrowers

- 7.30 am Breakfast in the Ruapehu Room
- 8.30 am 1<sup>st</sup> Flight 2016/17 NZ wines - Team tasting and Plenary discussion
- 10.00 am Coffee/Tea
- 10.30 am 2<sup>nd</sup> Flight 2017 NZ wines - Team tasting and Plenary discussion
- 12.00 pm 3<sup>rd</sup> Flight 2017 NZ wines - Team tasting and Plenary discussion
- 1.30 pm Lunch in the Ruapehu Room
- 2.15 pm **Cameron Douglas, Master Sommelier**  
“What the Somms are Thinking”  
A Sommelier will spend a significant amount of time attending wine tasting events, researching and considering wines to curate. What are the key drivers for selecting a Syrah and what styles or expressions of Syrah capture the most attention?
- 4.15 pm Coffee/Tea
- 4.30 to 5.30 pm **Retrospective Tasting lead by Warren Gibson, Chief Winemaker, Trinity Hill Winery**  
A comparison between pairs of wines, one being approximately 10 years old versus one recent vintage. A discussion around how New Zealand Syrah has changed and evolved over the past 10+ years.
- 6.30 pm Pre dinner drinks in the Ruapehu Lounge – **Happy Hour** courtesy of the Vineyard Plants
- 7.30 pm **Syrah Grand Dinner**  
BYO ‘treasures from the cellar’ to accompany the sumptuous 7 course Dinner created by our Celebrity Chef

## Friday 3 November

Sponsor: Hill Laboratories

- 7.30 am Breakfast in the Ruapehu Room
- 8.30 am 4<sup>th</sup> Flight 2017 NZ wines - Team tasting and Plenary discussion
- 9.55 am Sponsor Address – Hill Laboratories
- 10.00 am Coffee/Tea
- 10.30 am 5<sup>th</sup> Flight 2017 NZ wines - Team tasting and Plenary discussion
- 12.00 pm Closure and Thanks, Comments and Selection of 2019 Committee
- 12.10 pm Lunch in the Ruapehu Room

### Leisure Activities at Tongariro National Park

You are on the doorstep of New Zealand’s volcanic playground, with golf, fishing, bungee jumping, and scenic flights.

There are

- The famous Tongariro walks and tramping
- Excellent kayaking
- Mountain biking on the brand new spectacular Mountains to Sea Cycle Trail
- Rafting
- Horse trekking, just to name a few.
- Ride the chairlift for the most spectacular views!

[www.syrahworkshop.co.nz](http://www.syrahworkshop.co.nz)

# Syrah

(Extracts from catalogue of French varieties and clones)

## Origin

Syrah has been determined by DNA testing to be the progeny of Monduese blanche from the Savoie (Alps area) and Dureza from the Ardeche. The name Shiraz is thought to have originated in South Africa.

## Ampelography

Identification is based on the following main characteristics

- density of prostrate hairs at the tip of the young shoot - dense
- green young leaves
- ribbed shoots, long internodes green coloured
- mature leaves with five lobes; open petiolar sinus sometimes limited through veins at petiole end; open lower lateral sinuses; short to medium teeth with both sides convex; no anthocyanin colouring of veins; blade sometimes goffered; sparse to medium density of prostrate hairs on the lower side
- elliptic berries

## Agronomic behaviour

This variety, with long and fragile shoots, is sensitive to spring wind. It has to be carefully tied up. Syrah is very susceptible to iron chlorosis and not adapted to highly active calcareous level. Grafting with 110 R is not advised. Ripeness is very fast. Harvest time is short; it is determined in measuring not only sugar and acid content, but also weight and taste of berries.

## Diseases, insects and mites susceptibility

Syrah is sensitive to mites; it is very sensitive to grey rot at the very end of ripening.

## Technological potential

Clusters are small to medium and berries are small. Wines are of good quality with high alcohol level; they improve with aging. They are dark and strong with complex tannins and delicate aromas (violet, leather, olive...). Sometimes, they lack acidity, mainly on schisty soils.

## Clonal selection

Thus far, sixteen clones have been certified, Selection has been made in very old vineyards of the northern Côtes du Rhône and southwest France.

## Clonal Information (France)

Clone	Production	Technological
73	D	Not typical
99	C	Weak structure
100	C	Weak structure
174	A	Typical
300	B	Small berries
301	B	Irregular
381	B	Small clusters
382	B	Low sugar
383	A	Irregular
470	A	Small clusters
471	B	Loose clusters
524	B	Small berries
525	B	Small berries
585	B	Irregular
747	B	Balanced
877	A	Typical

## Clonal Information (New Zealand)

TK 00080	Shiraz	Previously misnamed Hermitage
TK 05222	Shiraz	Previously misnamed Hermitage
TK 05136	Shiraz	DSIR MAF selection 78 / 79 - 6
TK 05371	Shiraz	DSIR 70 - 4
TK 05372	Shiraz	DSIR 5
TK 05373	Shiraz	DSIR 70 - 6
TK 05374	Shiraz	DSIR 70 - 9
TK 05376	Shiraz	DSIR 70 - 11
TK 05377	Shiraz	DSIR 70 - 15
TK 05378	Shiraz	DSIR 70 - 9 - 2
TK 05379	Shiraz	DSIR 70 - 113
TK 05380	Shiraz	DSIR 70 - 13 - 5
TK 05381	Shiraz	DSIR 70 - 1
TK 05382	Shiraz	DSIR 70 - 6
TK 05383	Shiraz	DSIR 70 - 7
TK 05384	Shiraz	DSIR 70 - 14
TK 06720	Syrah	Chave selection
TK 06739	Syrah	470 Nobile import
TK 06740	Syrah	470 Te Mata import
TK 06743	Syrah	Grippat A selection
TK 06744	Syrah	Grippat B selection

### Note

1. TK 05136 to TK 05384 are all ex DSIR thermal treatment programme of the 1970's. Origin unknown.
2. TK 06720 (Chave) & TK06743 & TK 06744 (Grippat) are selections not clones.

# NEW ZEALAND SYRAH WORKSHOP 2017

## REGISTRATION FORM

1-3 November 2017

Bayview Chateau Tongariro, Mt Ruapehu

[www.syrahworkshop.co.nz](http://www.syrahworkshop.co.nz)



TITLE (MR / MRS / MISS / MS etc):		FIRST NAME:	
SURNAME:			
PARTNER NAME:			
WINERY or VINEYARD:			
POSTAL ADDRESS:			
		POSTCODE:	
PHONE: (B)		PHONE: (H)	
MOBILE:		FAX:	
EMAIL:			

<b>SPECIAL REQUIREMENTS/REQUESTS:</b> E.g. (dietary, disability, etc)
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<b>REGISTRATION</b> <i>Registration Fee includes full Syrah Workshop Attendance, 2 Breakfasts, 3 Lunches, all morning and afternoon teas, Wednesday Celebrity Chef Dinner and Thursday 7-course Syrah Grand Dinner</i>			
	<b>Early Bird to</b>	<b>Late after</b>	
	29 Sept 2017	29 Sept 2017	
Registration Fee	\$516.00	\$616.00	
Accompanying Spouse / Partner not attending sessions	\$450.00	\$450.00	
<b>ACCOMMODATION</b>			
<i>Bayview Chateau Tongariro, SH 48, Mt Ruapehu</i>			
Single / Double Room per room for 2 nights	\$429.00	\$429.00	
<i>or</i>			
Twin / Share * per person for 2 nights	\$214.50	\$214.50	
* I wish to share a room with:			
Internet banking - 030631 0406875 00, surname as reference			
Cheque - payable to "NZ Syrah Workshop"			
Post to: NZ Syrah Workshop, 13a Charles Street, Napier. 4110		<b>TOTAL</b>	
<i>Contact: Sue Page, P 06 835 9549, M 027 669 1345, E sue@encore-events.net.nz</i>			

### **CLOSING DATE FOR EARLY BIRD REGISTRATIONS 29 September 2017**

*Late Registrations will incur an additional fee and accommodation cannot be guaranteed*

<b>Terms: Attendance is limited to those submitting 2016/17 Syrah commercial barrel samples for discussion.</b> At the discretion of the committee and space permitting, some attendees not submitting samples may be accepted	
<b>Sample:</b> I will supply a 2016/17 Syrah commercial barrel sample (4 bottles) and require a Data Sheet to be forwarded for completion and return. If No is ticked you will be on the Waiting List. Trial samples for comparison are also encouraged.	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Cancellation Policy:</b> <ol style="list-style-type: none"> <li>A full refund of Registration Fees less administration fee \$50 will be made for cancellations received in writing by 18 October 2017. Refunds after that date will be at the discretion of the organising committee and venue.</li> <li>If for reasons beyond the control of the Organisers, the Conference is cancelled, registration fees will be refunded after deduction of expenses already incurred.</li> <li>Hotel cancellation fees vary. We will advise you any cost upon receipt of your cancellation.</li> </ol>	
<b>Privacy Act:</b> My name, address and email may be included on any list to be circulated to Attendees and Sponsors	<input type="checkbox"/> Yes <input type="checkbox"/> No