

# 2013 SYRAH



## ORIGIN

Grapes for this wine originate from different vineyards in different areas of the Cape Winelands: Walker Bay (41%), Paarl (36%) and Franschhoek (23%).

#### VINTAGE

The season started with a good winter, with high water levels in the soil and in dams. This resulted in good budding, approximately two weeks later than normal. In some areas, wind caused damage during November. The highest average December temperature in 48 years was recorded – no serious damage was caused, though. Closer to harvest-time, night temperatures were noticeably lower, which probably contributed to high natural acids, promoting quality. On 9 February harvesting was interrupted by rain, but without serious effects. Wines are full-bodied, with good intensity and high natural acids.

## VITICULTURE

Grapes were picked when still firm, but ripe. The bunches were de-stemmed and handsorted. Whole berries were pumped into an open stainless steel tank, inoculated and cool-fermented ( $20 - 24^{\circ}$ C), while pumping over allowed thorough aeration. Malolactic fermentation started in the tanks and finished in 300-litre French oak barrels (30% new). The wine was matured for 14 months, then blended, filtered and bottled in October 2014. 10 000 x 6 cases were produced.

### VINICULTURE

The vineyards all have unique macroclimates and grow in a large variety of soil types. Different clones are represented. All the vineyards are trellised on a wire system and managed to maintain a perfect balance between leaf coverage and yield. Each terroir makes a unique contribution to the wine and each has a different harvest date. The grapes for this wine were harvested over a period of one month.

### ANALYSIS

Alcohol	13,9% Vol
Residual sugar	2,6 g/l
Total acid	5,7 g/l
рН	3,57

#### **CELLARMASTER'S IMPRESSIONS**

A good vintage for Syrah. Prominent clove and pepper spices together with rose petal perfume and plummy fruit. The palate is juicy, but tight, with a dry, lively finish. Savoury and leathery notes will develop with age.