



STRANDVELD

VINEYARDS

VINTAGE

Winter and Spring 2013 and the Summer of 2014 were the wettest on record since 1905 with a recorded total of 879 mm from 01 August 2013 - 31 July 2014. November was extremely wet with 150mm rainfall. December was humid and January did not have the normal southeasterly winds but did have 100mm of rain. These conditions were not the typical Mediterranean climate normally experienced. Fortunately our stony gravel soils drain quickly and February and March were dry and cool so our grapes were still healthy. The resulting conditions produced fresh wines with a 1% lower than usual alcohol level.

GRAPE VARIETIES

100% Shiraz

AGE OF VINES

13 years

CLONES

SH5C, SH9B

VINIFICATION

After destalking and minimal crushing, berries were left to cold soak for 48 hours. Fermentation with selected Rhône yeast strains. Temperature controlled at 22- 26°C. Pump-overs effected thrice daily. Barrel matured for 18 months in 100% French oak in 30% new barrels and the balance older. Only certain barrels were selected for the final blend.

WINE ANALYSIS

Alcohol 13.58%; Residual Sugar 3,5 g/litre; Total Acidity 5,5 g/litre; PH 3.44

TASTING NOTE

A full-bodied wine with white pepper, fynbos and spicy aromas. Layered with intense black berry fruit flavours and savoury notes. A rich palate with firm tannins, backed by well- integrated oak. A serious Syrah that is big in structure.

STRANDVELD SYRAH 2014