



VINTAGE

The winter of 2015 was recorded as one of the wettest for the Strandveld region in decades; this is quite the opposite to the rest of the Western Cape which had a very hot, dry spell. Despite the wet, cool conditions in November we had a slightly bigger harvest than in 2015. Frequent black south-easter days in February caused some grey rot, but it was isolated and a small price to pay for cooler harvesting days. These conditions were also in stark contrast to the extreme heat and drought experienced throughout the province. The cooler harvest gave us ripe fruit at lower sugar and we find a beautiful balance between fruit flavor and acid in the 2016 wines.

GRAPE VARIETIES

91% Syrah, 9% Viognier

AGE OF VINES

14 years

CLONES

SH5C, SH9B

VINIFICATION

Grapes only destemmed, followed by whole berry fermentation in stainless steel tanks with pump overs thrice daily. Extended skin maceration for 4 weeks with Malo-lactic fermentation taking place while on the skins. Gently pressed and racked to barrels for 18 months maturation in 300 litre French oak barrels of which 25% were new barrels.

WINE ANALYSIS

Alcohol 14,86%; Residual Sugar 2,4 g/litre; Total Acidity 5,8 g/litre; PH 3,48

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. Enjoy with dishes such as roast beef, duck and venison.

STRANDVELD SYRAH 2016