



## ***2014 Syrah***



### ***Introduction***

An exotic experience which shifts your mind to another place. Cassis, blackberry and cherry. White pepper, ground herbs and the strong floral perfume of crushed violets. Light and elegant, but structured with a fresh acidity. To experience the best this wine has to offer, decanting is suggested.

### ***Wine Made in the Soil***

The Syrah is planted in heavy schist (decomposed shale) soils with no irrigation. One of the coolest climates in South Africa with extreme diurnal temperature shifts presents us with a Syrah that has a very distinct sense of place. One that tells its story in the glass.

### ***Winemakers' Notes***

The grapes were picked at optimal ripeness. 40% were fermented whole bunch in small open vats. 60% was destemmed and fermented in a 5000l wooden fermenter with gentle *pigeage* throughout. The process allowed for a long extraction period which lends to the fruit expression of this wine. The free run wine was drained off and the fermented grapes were then pressed in a traditional wooden basket press. The wine was racked into barrels where malolactic fermentation took place and then blended into a 3000 litre wooden vat where the wine was aged for 10 months. Time in the bottle will allow integration, the deepening of layers and full expression of the fruit.

***Alcohol: 14.5 %      RS: 3.8 g/l      Total Acidity: 5.6 g/l      pH: 3.5***

***Wine of Origin Greyton***