

STELLENBOSCH

900 SERIES SYRAH 2013

VINIFICATION

A three barrel limited release of Syrah. Dark ruby colour Wine maker description

with white pepper and pomegranate on the nose. Intense blueberry fruit with black forest cake. Savoury smoked ham notes and aromas of caramelised wood spices compliment the fruit. An opulent velvety wine

with a long lingering finish. Decanting recommend.

Varieties 100 % Syrah

Wine of Origin Stellenbosch Origin

Grapes where cold soaked for 3-4 days prior to being Vinification details

crushed and fermented at optimal temperatures, after which it was pressed and did Malo-Latic fermentation in tank on French oak staves. The wine was then racked to 225L French oak barrels for a 24 months maturation process, before being lightly fined and filtered before

bottling.

2nd February 2016 Date of bottling

pH 3.68 Total acidity 5.4 g/l Analysis

Alcohol 14.5% Residual sugar 2.4 g/l

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite) / Table Mountain

Sandstone

North West Aspect

Syrah - 1 Ha Area

Vertical Shoot Positioning Trellising

Irrigation Drip

SE Summer/NW Winter Predominant wind

Date of planting Syrah - February 2008

Syrah - BB1 Clones

Syrah – 24 °B Balling at picking

