



WINES (PTY) LTD

## SYRAH 393 2014

2005 – WS 94, Platter 5 stars; 2006 – WS 93, Platter 5 stars; 2007 – WS 95; 2008 – WS 93, Platter 5 stars & Red Wine of the Year; 2009 - WS95;  
2010 – WS 94, Decanter Gold & Regional Trophy  
2011 – Wine Spectator 96; the best SA red wine score ever. 2012 – Wine Spectator 94

### VINEYARD BLOCKS

About ½ from one block 19 yr old vines on 7 wire vertical trellis with moveable foliage wires. Clones SH21A; SH1A & SH99 all on 101-14 rootstock. 5000 vines / hect. "Mont Fleur" vineyard - high altitude (393 metres) Helderberg mountain NW facing slope. Steeply sloping terraced site with rocky, granitic based Hutton soil.

Yield **5 tons / hect.** (36hl/ha)

About ½ from our new "Tip Top Mont Fleur" vineyard planted in 2003 immediately above the existing Shiraz vineyard. Soil and aspect similar, though a little steeper and stonier. Clones SH470 (sourced from Cote Rotie); SH174 (sourced from Hermitage) and SH747 all on 101-14 (low vigour) rootstock. Trellis system and planting density as older vineyard above.

Yield **4 tons / hect.** (29hl/ha)

### VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Moderate temperatures and no rain over harvest meant the development of attractive fresh fruity characters. Harvest started about 2 weeks later than usual.

Harvest date: 18/02/2014 – 14/03/2014 @ 24.0-25.2 Balling.

### PRODUCTION

Handpicking into 20 kg crates. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks with 5% whole bunches. Spontaneous natural yeast fermentation @ max. 30°C with the cap of skins punched down manually 1 - 4 times a day for 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. Malolactic fermentation in the barrel. 40% new fine grained, slow toasted small French oak was used in the first year and no new oak in the second year. Time in barrel 21 months with only 2 gentle rackings. This wine was bottled unfined and unfiltered by hand. Bottling date: 15/11/2015

Production: 307x12x750ml, 60x1.5L, 6x3L

### TASTING NOTES

Deep red, brooding colour. Intense rich berry fruit with some leather and spice on the nose. A little chalky white pepper and hidden hints of dusty herbs. Big, firm, focused palate of concentrated fruit and spice. A very long palate. A smart, serious Syrah!

Best between 2018 & 2025. Recommended glassware: Spiegelau Bordeaux Magnum. Ideal with oxtail stew or venison casserole.

### ANALYSIS

Alc. 15.8% SG. 2.6g/l TA 5.8g/l pH 3.64 VA 0.6 SO<sub>2</sub> 19<sub>free</sub> 57<sub>total</sub>