



STELLENZICHT



2019

ARENITE SYRAH

W.O. Stellenbosch

Beautiful rich red and dark fruit along with some hints of all spice. The whole bunch fermentation enlightens the savoury palate that has a lush finish from the coated tannins.

VINIFICATION

The grapes are hand harvested in the morning. Approximately half the grapes are whole bunch fermented with fermentation lasting 10-12 days. The wines are pumped over three times a day with extended skin contact after fermentation. The grapes are pressed and racked to barrel. The wine is then matured in French oak barrels, with minimal new oak, for up to 15 months before blending and bottling.

ANALYSIS

Alcohol (%/vol): 14.09%

Total acid (g/l): 5.83 g/L

Residual sugar (g/l): 2.77 g/L

pH: 3.63

BOTTLES PRODUCED

6 600