



## RED 2014

SYRAH 84%, MOURVÈDRE 10%,  
VIOGNIER 6%



### AVERAGE YIELD

Ave. 8-9 T/Ha

### SOILS

Well drained red sand and loam mix with some clay spots on a broken hardpan layer.

### VINIFICATION

All the grapes were hand picked on the 20th of February and destemmed with a small mechanical destemmer straight into 2 ton capacity open wooden fermenters. The pulp was chilled down with cooling plates submerged into the tanks. The wine was naturally co-fermented for about 10 days and pump overs were performed twice daily to daily during the end of the fermentation. The free run juice was racked to a settling tank and the pulp was pressed in an old champagne press. The wine settled in tank for about 4 weeks before being aged in 3rd – 4th fill 300L French oak barrels for 14 months. A fresh egg white fining was done in barrel and the wine was lightly filtered at bottling.

### VINEYARD

23 year old (Syrah) and 7 year old (Mourvèdre and Viognier) trellised and irrigated vineyards, Spruitdrift area, Olifants River, West Coast, South Africa.

### PHILOSOPHY

We believe in co-fermentation with natural yeasts when it comes to our Syrah based blends. We add Mourvèdre for body and spice and Viognier for freshness and to enhance the aromatic profile with its subtle floral and dried apricot aromas. We aim to make a seamless wine expressing our terroir and always use 3rd fill or older bigger fine grain French oak barrels so that there is very little oak influence on the resulting wine.

### THE WINE

The wine is medium bodied with ripe red raspberry through to plums, violets, slight aniseed, pepper and other spice aromas on the nose that carries through to the palate. The tannins are soft and well integrated. The wine can be enjoyed from the late 2015, but should only improve with age for up to 8 years after release. The wine is ideal to be enjoyed on its own in winter or slightly chilled in summer evenings and will go well with firm cheeses, charcuterie, lamb or game dishes.

Alc	13.01 %
Residual Sugar	2.2g / Litre
Ph	3.69
Total Acidity	5.2g / Litre
Volitile Acidity	0.43g / Litre
Total Sulphites	92mg / Litre

Total production: 2276 bottles (750 ml), sealed with DIAM 5 closure. 98 bottles (1500ml), sealed with natural cork. Bottling date: 29 July 2015