



SYRAH CSC 2013

Due to the worst wind damage we've experienced in the Blaauwklip valley in Stellenbosch during the 2013 growing season which reduced our crops by half, we sourced some Syrah from 3 exceptional vineyards in the cooler Overberg or Cape South Coast region.

VINEYARD BLOCKS

SIJNN – MALGAS (40%)

About 2 tons from incredibly stony soil. Small round pudding stones on the top 300mm profile overlying weathered schist to great depth. 8 year old bush vines. The core of the blend providing concentration and structure.

Yield 3 tons/ha (22hl/ha)

NEWTON-JOHNSON - UPPER HEMEL-EN-AARDE (40%)

About 2 tons from gravelly decomposed shale on a gentle north facing slope, (just in front of their winery and award winning restaurant). 9 year old trellised vines. Contributing lifted fruit, spice and elegance.

Yield 6 tons/ha. (44hl/ha)

SPRINGFONTEIN – WALKER BAY (20%)

About 1 ton from unique sandy limestone soil, just a few km from the sea. 9 year old trellised vines. Great aromatic intensity from this site.

Yield 7 tons/ha (52hl/ha)

VINTAGE CONDITIONS

An excellent vintage in the Overberg. Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good balanced growth. The small berries and moderate ripening period produced concentrated grapes with lots of flavour and sugar. A little mist and rain over the ripening period meant we had to do some strict selection to remove any botrytis.

PRODUCTION

Handpicking into 20 kg crates. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ max. 30°C with the cap of skins punched down manually 1 - 3 times a day for 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. Malolactic fermentation and maturation in old small French oak - 20 months. This wine was bottled unfiltered and unfiltered by hand.

Bottling date: 22 / 10 / 14

Production: 309 x 12 x 750ml

TASTING NOTES

Medium deep, purple red colour. Lovely chalky, redcurrant and red cherry fruit on nose with mineral, white pepper and aniseed notes. Persistent smooth chalky dry tannins on the palate with the full range of flavours found on the nose coming through. Enjoy now in its fresh youthfulness, but should also grow and gain complexity over a few years. Ideal between 2016 and 2023. Try with subtle meat dishes such as pork loin and veal or parmesan crusted tender stemmed broccoli.

ANALYSIS

Alc. 14.72% SG. 1.3g/l TA 5.3g/l pH 3.74 VA 0.72 SO₂ 27^{free} 75^{total}