



## **SYRAH 393 2019**

### **100% ELEVATION 393 VINEYARD**

Our home vineyard on the Mont Fleur farm, high up (393m above sea level) on the slopes of the Helderberg Mountain. The closest mountain in Stellenbosch to the sea. The Syrah is planted on the steepest part and much of it on small terraces. Rocky, granitic based Hutton soil.

One section 24 yr old vines on vertical trellis. Clones SH21A; SH1A & SH99 all on 101-14 rootstock. 5000 vines / hect. Yield 4 tons / hect. (29hl/ha)

2<sup>nd</sup> section 16 year old vines on vertical trellis with narrow rows and high planting density as above. Clones SH470 (sourced from Cote Rotie); SH174 (sourced from Hermitage) and SH747 all on 101-14 (low vigour) rootstock. Yield 4 tons / hect. (29hl/ha)

### **VINTAGE CONDITIONS**

Winter rainfall was higher than previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray programme throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

Harvest date: 11/2/19 to 20/2/19 @ 22 balling

### **PRODUCTION**

Handpicking into 20 kg crates. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks with 35% whole bunches. Spontaneous natural yeast fermentation @ max. 30°C with the cap of skins punched down manually 1 - 3 times a day for 14 days. 1/3 whole bunch fermented for 1 month in oak foudre. Wine drained directly to barrels together with single pressing from traditional basket press. Malolactic fermentation in the barrel. 30% new fine grained, slow toasted small French oak was used in the first year and old 700L oak in the second year. Time in barrel 20 months with only 2 gentle rackings. This wine was bottled unfiltered and unfiltered by hand.

Bottling date: 11/11/2020 Production: 208 x 12 x 750ml, 60 x 1.5L.

### **TASTING NOTES**

Bright deep purple / red colour. Dense, rich nose of spiced blueberries. Hints of pomegranate, herbal (fynbos) notes and a little white pepper. Delicious bright berry flavours and vibrant spice on the palate with a crunchy tannic backbone and a long dry finish.

Benefits from some decanting and probably best from 2023 to 2033.

Enjoy with slow roasted pork belly, venison or mushroom casserole.

### **ANALYSIS**

Alc. 13.62% SG. 1.5g/l TA 5.5 g/l pH 3.59 VA 0,87 SO<sub>2</sub> free 16 total 65