



WINES (PTY) LTD

SYRAH 393 2017

2005 – WS (Wine Spectator) 94, Platter 5 stars; 2006 – Platter 5 stars; 2007 – WS 95;
2008 – Platter 5 stars & Red Wine of the Year; 2009 - WS95;
2011 – WS 96, the best SA red wine score ever. 2012 – WS 94
2014 – Tim Atkin 95

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

2nd section 14 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 **2 tons / hect.** (10hl/ha)

VINTAGE CONDITIONS

An exceptional vintage. Following the hot and dry 2016 season, berries were particularly small and the vineyards very healthy, with adequate, balanced growth. Ideal cooler weather during harvest time with cool nights and no substantial heatwaves. An elegant, promising vintage, similar to 2007.
Harvest dates: 22/2/17 – 23/2/17 @ 23.3 – 25,2°B

PRODUCTION

A stricter than usual green harvest and our earliest picking to retain acidity and freshness in an extreme season. (We never add acidity). Handpicking into 20 kg crates. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks with 10% 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 19 months with only 2 gentle rackings. This wine was bottled unfinned and unfiltered by hand. Bottling date: 18/10/2018

Production: 111 x 12 x 750ml, 36 x 1.5L.

TASTING NOTES

Deep youthful red colour, intense spice, leather, mulberry and sweet dark plum nose. A little pepper and savoury herbs. Intense fine grained tannins on the palate. Needs some decanting.

ANALYSIS

Alc. 14,76% SG. 1,8g/l TA 5,2g/l pH 3,58 VA 0,59 SO₂ 11^{free} 37^{total}