



SYRAH 393 2018

Our most awarded wine and another Platter 5 star vintage.

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 23 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 15 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

Another excellent vintage to follow 2017, after 2 years of drought. Winter started a bit late, but was cold enough to get dormancy off to a good start and give the vines a rest. Bud break started late as winter dragged on into September. The early growing season was windy with cold and wet periods leading to uneven flowering and berry set resulting in lower yields. The rest of the growing season was dry and hot followed by much cooler temperatures in February with especially cool nights. Disease pressure was low and the grapes were very healthy with ideal small bunches and small berries. Harvest was a little later than usual with little rain to trouble us. Quite similar conditions to the 2017 vintage.

Harvest dates: 20/2/18 – 1/3/18 @ 22.6 – 25°B

PRODUCTION

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 - 3 times a day for 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. Malolactic fermentation in the barrel. 35% 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: 27/11/2019 Production: 277 x 12 x 750ml, 45 x 1.5L.

TASTING NOTES

Bright deep red colour. Layers of Middle Eastern spices, bright raspberries and concentrated blackcurrants on the nose. The palate is loaded with flavour. Powerful, as always from this vineyard, along with surprising refinement. Long, complex finish. Ready to drink on release, but likely to last a lifetime. Best 2021 to 2030. Enjoy with slow roasted (or braaied) and lightly spiced pork belly.

ANALYSIS

Alc. 14.73% SG. 1.8g/l TA 5 g/l pH 3.63 VA 0,64 SO₂ free 15 total 53