



SYRAH 393 2020

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 clay and iron rich soil.

One section 25 yr old vines on vertical trellis. Clones SH21A; SH1A & SH99 all on 101-14 rootstock. 5000 vines / hect. Yield 5 tons / hect. (32hl/ha)

2nd section 17 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 rootstock. Yield 4 tons / hect. (29hl/ha)

VINTAGE CONDITIONS

A relatively easy growing season with moderate weather throughout, following a cold wet winter. An exceptionally warm early spring ensured a successful budburst and flowering with good even shoot growth. Above average rain at the end of October kept soil moisture optimum during the later hot summer. Gale force winds in January caused damage to some of our exposed mountainous vineyards, reducing yields a little. An excellent early harvest with full bodied, generous wines with intense, complex fruit flavours.

Harvest date: 11/2/20 to 20/2/20 @ 23-24.5 balling

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. 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 unfinned and unfiltered by hand.

Bottling date: 12/10/2021 Production: 426 x 6 x 750ml, 60 x 1.5L.

TASTING NOTES

Bright deep youthful red colour. Dark pepper like spices and blueberry fruit nose with a lovely fynbos, indigenous herbal aspect. Big, complex fruit loaded palate restrained with lovely acidity and fine tannins. Lingering finish. Delicious with a slow roasted pork belly and a match for some sweetness and spice too as it's quite a bold, but fine wine. Drink 2024 to 2035.

ANALYSIS

Alc. 15.08% SG. 2.19g/l TA 5.72g/l pH 3.46 VA 0,6 SO₂ 13 free 49 total