



Pinotage Syrah 2014



Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied.

Tasting notes

Rich and intense red colour. This blend really gets together. Both cultivars compliment each other beautifully, where the Pinotage lends the rich red fruit spectrum and drinkability, the Syrah brings structure and spice. Complex nose of white chocolate and Turkish delight. The mid palette is creamy and finishes with well-rounded mature tannins. Well-integrated oak lends subtle wood spices which compliment the fruit.

In The Vineyard

Soil: Low yielding, well drained vertical shale/schist.
Aspect: West, Northwest and East. Trellis and bush vines.
Yield: 6.4 tons / ha.

Harvest

Grapes were night harvested, picked by hand to retain flavours.

Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day. Skins were gently pressed before fermenting dry. MLF was in barrel. The Pinotage matured for 22 months in 60% French and 40% American 300 litre oak barrels, and the Syrah for 22 months in 100% French oak barrels. 40% new, 35% 2nd fill and 25% 3rd fill were used for maturing.

Ageing Potential 15 years or more after vintage.

Serving Temperature Recommended to be served at 17°C.

Cultivar	62% Pinotage, 38% Syrah	Residual sugar	3.1t g/l
Region	Tulbagh	Acidity	5.8 g/l
Winemaker	Pierre Wahl	pH	3.55
Viticulturist	Neville Dorrington	Alcohol	14.6 %