

Stellenzicht Syrah 2000

Colour: Dark, almost ink red with a slight purple rim.

Bouquet: Aromas of ripe plums, mocha and dark chocolate which follows through to cinnamon and cloves.

Taste: Full-bodied yet succulent with firm, soft tannins resulting in a perfectly balanced acidity.

Enjoy on its own or with oxtail, game, game fish and even chocolate.

variety : Shiraz | 100% Shiraz

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 13.69 % vol rs : 3.45 g/l pH : 3.55 ta : 5.32 g/l

type : Red wooded

pack : Bottle

ageing : The wine will reach its full potential in the next 10 years.

in the vineyard : **Viticulturist: Eben Archer**

The single vineyard, planted in 1989, is situated on the slopes facing west and north-west in soils originating from decomposed granite, at an altitude of 120 m above sea-level. This vineyard block is affectionately known as "Plum Pudding Hill" as it consistently produces fruit of high quality and ripeness. The vines are grafted onto nematode-resistant 101-14 rootstocks and are trellised on six-wire fence systems, receiving supplementary overhead irrigation when needed. The yield was restricted to 4,7 tons per hectare to further enhance the quality of the fruit.

about the harvest: The grapes were harvested by hand in March at 24,6° Balling.

in the cellar : After destalking and crushing, the mash was fermented in two separate batches in stainless steel tanks at 28°C, with differing selected pure yeast cultures (NT50 and N96). The juice was removed from the skins after five days. After malolactic fermentation the wine was left to mature in a combination of French (66%), American (19%) and Hungarian (15%) oak for a period of 18 months before bottling.



Stellenzicht Wines

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