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Cirrus Syrah 2003

Concours Mondial de Bruxelles 2006 - Silver Medal
Appearance: Inky black
Bouquet: Savory aromas reminiscent of the Rhone Region make the initial impression. Cinnamon spice and violets emerge as the wine opens up. The fruit component is made up of dark fruit aromas. Hint of perfume.
Palate: The structure of the wine on the palate is the outstanding component. A delightful thickness in the mouth, well-defined velvety tannins, leading into a lingering finish. Pleasing vanilla spice notes and blackcurrant fruit on the mid-palate.
Impression: Leaning very much toward a Rhone Style of Syrah, this wine is bold and expansive. It certainly makes a powerful statement.



variety : Shiraz | 97% Syrah, 3% Viognier
winery : Ernie Els Wines
winemaker : Louis Strydom
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 2.9 g/l **pH :** 3.67 **ta :** 6.8 g/l
type : Red **wooded**
pack : Bottle **size :** 0 **closure :** 0

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in the vineyard : As Jean Engelbrecht gained knowledge and an understanding of Californian wine, and in particular those from Napa, he was drawn to the wines of Silver Oak Cellars, their philosophy and the focused way they ran their operation. Drawing a parrellel to his own family estate in South Africa, Rust en Vrede, he noted that both wineries focused on producing only red wine, and even further, concentrating on a specific wine â€“ Cabernet Sauvignon for Silver Oak and a blend of Cabernet Sauvignon, Shiraz, and Merlot for Rust en Vrede.

Inevitably Jean met Ray Duncan, proprietor of Silver Oak, and a friendship was formed which included visits to both continents. The synergy that developed between the two families, their mutual love for wine, and the challenge to produce a wine together, led to the formation of The Cirrus Wine Company. In 2004 Jeanâ€™s longtime friend and business partner, Ernie Els, became part of this exciting venture that was now formed between the three families.

As the wine was to be produced in South Africa, it was a natural decision to produce a Syrah. The view taken by the partners was one of starting off small, and to ensure that the venture was laying a strong and solid foundation for the future. As it turned out, their maiden vintage, 2003, was a great vintage in South Africa and the result is one that all involved are extremely excited about. This wine is the expression of the long-term view between three families that believe wine, above all should bring people together.

in the cellar : This wine was matured for 18 months in a combination of new French and American 300 l barrels.