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Stellenzicht Syrah 2001

2008 Concours Mondial de Bruxelles â€“ Gold Medal
2007 Syrah du Monde Awards - Gold Medal
Old Mutual Trophy Wine Show 2006 - Gold
International Wine and Spirit Competition 2005 - Gold
Mundus Vini 2004 - Grand Gold
Veritas 2003 - Gold
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. Made for food!



variety : Shiraz | 100% Shiraz
winery : Stellenzicht Wines
winemaker : Guy Webber
wine of origin : Coastal
analysis : **alc :** 16.32 % vol **rs :** 3.5 g/l **pH :** 3.39 **ta :** 6.2 g/l
type : Red **body :** Full **wooded**
pack : Bottle **closure :** Cork

2008 Concours Mondial de Bruxelles â€“ Gold Medal
2007 Syrah du Monde Awards - Gold Medal
Old Mutual Trophy Wine Show 2006 - Gold (92/100)
International Wine and Spirit Competition 2005 - Gold
Mundus Vini 2004 - Grand Gold
Veritas 2003 - Gold

ageing : The wine will reach its full potential in the next six to eight 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 120m 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 5,3 tons per hectare to further enhance the quality of the fruit.

about the harvest: The grapes were harvested by hand in March at 27,2Â° Balling. After destalking and crushing, the mash was fermented in two separate batches in stainless steel tanks at 28Â°C, with differing selected pure yeast cultures (NT112 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 (77%), American (18%) and Hungarian (5%) oak for a period of 19 months before bottling.

in the cellar : After destalking and crushing, the mash was fermented in two separate batches in stainless steel tanks at 28Â°C, with differing selected pure yeast cultures (NT112 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 (77%), American (18%) and Hungarian (5%) oak for a period of 19 months before bottling.

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