

Haut Espoir Syrah 2006

This full bodied wine has a complex but elegant spicy nose with dominating stone fruit aromas. The palate is soft with liquorice flavours that follow through.

variety : Shiraz | 100% Shiraz

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : **alc** : 13.66 % vol **rs** : 3.5 g/l **pH** : 3.56 **ta** : 5.8 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

in the vineyard : This 2006 Syrah was produced from fully ripe grapes harvested from the Franschhoek region.

Prior to ripening the conditions were cool and dry, leading to development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on the 13th of March, and transported back to the cellar under cold conditions to retain freshness.

in the cellar : The selected bunches were de-stemmed and transferred into the fermentation tank. The grapes were fermented until dry over a 7-day period without any prolonged skin contact, to ensure soft tannins and pronounced fruit. The wine underwent malolactic fermentation in second fill French oak barrels. The wine was aged in barrel for 9 months and a further 4 months in tank. The wine was not fined.

