

Teddy Hall Syrah Reserve 2008 - Discontinued

The deep purple, almost opaque Syrah Reserve 2008 is a complex wine. The palate is layered with mulberries and spice particularly apparent, along with a noticeable smoky Syrah character. The purity of black fruit and concentration is seductive. While still young, the finish is a touch mouth puckering but being packed with primary fruit flavours it will gain in complexity and seductiveness with age.

This wine can be enjoyed with most beef, lamb, venison, chicken, vegetarian and pasta dishes.

variety : Shiraz | 100% Syrah

winery : Teddy Hall Wines

winemaker : Teddy Hall

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.7 ta : 5.1 g/l va : 0.49 g/l

type : Red **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

ageing : This wine needs time to show its true colours. It will gain in complexity and be at its best around 2013.

in the vineyard : The vines which yielded the fruit for this wine were planted in 1995, on broken shale soils in a prime part of Stellenbosch. An average of 6.7 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

about the harvest: After tasting and analyzing the grapes I decided to pick on 25 February 2008. At that time the sugar level was recorded as 23.8° Balling while the acidity was measured at 6.8g/l average and the pH was 3.3.

in the cellar : Four ton capacity open fermenters were used in the making of this Syrah. It was inoculated with a red wine yeast on its second day in the winery. The cap of fermenting grapes was punched down gently rather than vigorously because Syrah has a somewhat friable skin which disintegrates if worked too hard. After five days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into second, third and even fourth-fill barrels for between 12 and 14 months of maturation. After tasting my way through the wines, I made a selection and then bottled the Syrah Reserve with the minimum of interference.

