

Rustenberg Stellenbosch Syrah 2007

Deep purple inky hues. The aromas start off savory and meaty, after which they develop a very concentrated and complex perfume and spice notes with cloves, cinnamon and violets being prominent. The palate entry exhibits tremendous concentration of flavor and fruit tannin, which surprisingly finishes fresh and dry.

variety : Shiraz | 100% Syrah

winery : Rustenberg Wines

winemaker : Randolph Christians

wine of origin : Stellenbosch

analysis : alc : 14.75 % vol rs : 2.63 g/l pH : 3.71 ta : 5.63 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

5 Stars in 2010 John Platter Wine Guide

ageing : Up to 12 years from vintage.

in the vineyard :

Situation: Simonsberg Mountain, Stellenbosch

Altitude: 200 m

Distance from sea: ± 25 km

Soil type: Oakleaf (Tukulu)

Rootstock: 101 - 14 Mgt

Age of vines: 9 Years

Trellising: Vertically shoot positioned

Pruning: 2 Bud spur pruning

Irrigation: Drip irrigation

about the harvest: The grapes were harvested on 22 March 2007.

Grape analysis

Acidity: 5.21 g/l

pH: 3.98

Sugar: 25.3° Balling

Yield: 3.5 t/ha (26 hl/ha)

in the cellar : Cold dry winter with low rainfall followed by a moderate summer with above average rainfall and the occasional heat wave. Naturally fermented with aerated pumpovers followed with 2 weeks extended maceration and Malolactic Fermentation in 40% new and 60% 2nd fill French 225 Liter barrels. After 20 months the wine was racked out the oak barrels and bottled.

Oak used: 40% new and 60% 2nd fill French 225 Litre barrels

Production: 700 cases (6 x 750 ml)

Bottled: 21 January 2009

