wine.co.za
easiest way to buy wine

Cirrus Syrah 2006

Appearance: Opaque
Bouquet: Floral aromas with jasmine and hints of pineapple make the initial impression. A mild spiciness and undertones of vanilla and cedar emerge as the wine opens up. The aroma component is consistent with that of darker fruits.
Palate: The structure that this wine displays on the palate is its most exceptional component. A pleasant chunkiness in the mouth with velvety tannins and juicy, intense plum fruit. Pleasing vanilla spice notes and blackcurrant fruit on the mid-palate. This wine shows a superb balance between depth and elegance.
Impression: "I believe we succeeded in capturing the very essence of both France (Rhone) and South Africa (Stellenbosch) in this wine." Jean Engelbrecht

variety : Shiraz | 94% Syrah, 6% Viognier
winery : Ernie Els Wines
winemaker : Louis Strydom
wine of origin : Coastal Region
analysis : alc : 15.0 % vol rs : 3.4 g/l pH : 3.71 ta : 6.3 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle size : 0 closure : Cork

South African Trophy Wine Show 2006 - Gold Medal

ageing : 5-7 years, following year of harvest, peaking after 6 years.

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 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 Jeans 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. The maiden vintage of this wine was in 2003. This 2004 vintage represents everything this wine stands for and more. 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.