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Stellenzicht Syrah 2002

2007 Michelangelo International Wine Awards - Gold Medal
Swiss International Air Lines Wine Awards 2007 - Gold
Veritas 2004 - Gold

Everything about this wine is big. The colour is an extraordinarily dark, inky red with barely-visible purple rims. Initially, the nose provides upfront wafts of ripe plums, mocha and dark chocolate while the distinct â€œSyrahâ€ pepperiness comes through later together with the spicy oak-aromas of cinnamon and cloves. Flavours abound on the palate and the wineâ€™s richness would be overpowering were it not for its excellent balance and soft, elegant finish. The round, sweet spiciness is truly Syrah and the lingering aftertaste simply oozes class.

The full-bodied character of this wine makes it a great partner to rich oxtail stews, smoked Kudu sirloin and firm, grilled game fish - and even chocolate deserts. This is a wine for special friends and occasions.

variety : Shiraz | 100% Shiraz
winery : Stellenzicht Wines
winemaker : Guy Webber
wine of origin : Coastal
analysis : **alc :** 15.5 % vol **rs :** 3.4 g/l **pH :** 3.49 **ta :** 6.01 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

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ageing : It would be a travesty to expect this wine to show its best characters before it reaches at least five years of age. While its elegance enables early tastings, its structure demands maturity in order to fully show all its complexities and delights. Full enjoyment should be reached by six- to eight-years while the wine will continue to develop to at least 12 years.

in the vineyard : **Viticulturist: Eben Archer**
Planted in 1989, the single vineyard producing the grapes used to craft this wine is grown on slopes facing west and north-west and on soils originating from decomposed granite. This vineyard block, Block 242, is affectionately know as â€œPlum Pudding Hillâ€ as it consistently produces extremely high quality fruit and ripe wines. The vines are all grafted onto nematode-resistant 101-14 rootstocks and are trellised on six-wire â€œfenceâ€ systems. When needed, the vines receive supplementary overhead irrigations to limit the amount of moisture-stress they are subjected to. The yield from the vineyard was restricted to 4.63 Tonnes per hectare to further enhance the quality of the fruit.

about the harvest: All of the grapes for this wine were harvested by hand on 6 March 2002 and reached the winery at an average of 25.9 degrees Balling with 6.3 g/l total acid and a pH of 3.49.

Stellenzicht Wines
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