

## Rijks Estate Syrah 2007

The nose explodes with aromas of coriander, liquorice and cloves. The wine's broad mouth feel is kept fresh by youthful refined tannins. An intelligent use of oak compliments its natural characteristics.

Recommended to be served at 17°C

**variety** : Shiraz | 97% Syrah, 3% Viognier

**winery** : Rijks Wine Estate

**winemaker** : Pierre Wahl

**wine of origin** : Tulbagh

**analysis** : alc : 14.66 % vol    rs : 3.1 g/l    pH : 3.53    ta : 6.2 g/l

**type** : Red    **style** : Dry    **body** : Full    **wooded**

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

- Platter's Wine Guide 2014 - 4 stars
- Gold Medal at Decanter International Wine Awards
- Michelangelo International Wine Awards - Gold
- Platter 4 stars
- Syrah du Monde 2009 – Silver
- Winemaker's Choice Diamond Award 2010

**ageing** : 10 Years after vintage - will benefit from decanting an hour before serving

**in the vineyard** : Viticulturist: Neville Dorrington

Soil: Low yielding, well drained vertical shale/schist

Aspect: west & east

Raised bush vines: 4000 vines per hectare planted in 2003

Wide V-trellis system: 3000 vines per hectare planted in 2003

**about the harvest**: Grapes were night harvested; picked by hand to retain flavours.

**in the cellar** : A 56-hour cold maceration period was given prior to fermentation to extract colour and fruit. During fermentation, extraction was done by pigeage 3 x per day in a gravity fed cellar. Extended skin contact after fermentation of 14 days before pressed in a basket press. MLF took place in barrels. Matured for 20 months in 40% new, 40% 2nd fill and 20% 3rd fill 300 litre French oak barrels.

**Production**: 2800 x 6 x 750ml



### Rijks Wine Estate

Tulbagh

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www.rijks.co.za