

Haskell Pillars (SVS) Syrah 2008

Soft red colour with vibrant pink edges. The nose is very aromatic with flavour of white pepper, rose petals, violets and rich red cherries. The palate has a soft attack with velvety tannins and a subtle creamy texture. Lingering aftertaste, with the same flavours as on the nose.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Rianie Strydom

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol pH : 3.75 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

5 Stars in John Platter Guide 2011

about the harvest: Vintage detail: Cooler season with rainfall late February slowed down the ripening of the grapes and favoured the flavour retention in the early stages of ripening. This produced wines with lower alcohols and good fruit expression.

Balling: 26

Production volume: 47 hl/ha

Hand Harvested: 100%

in the cellar : Whole berries: 0%

Destemmed: 100%

Fermentation vessel: Open fermenter

Fermentation: 50% carbonic maceration with natural yeast & 50% inoculated with Anchor 372

Barrel Type: French oak from Burgundian coopers

New Barrel %: 60%

Maturation: 14 months

Fining: Light fining with egg white

Filtration: Coarse filtration prior to bottling

Bottled: December 2009

