

Welbedacht Syrah 2006

A rich nose expressing true Syrah character. Intense cloves, violets and black cherries continuous into tanned leather, cedar wood and vanilla. This nose expands on the palate into ripe plums and cinnamon, with intense but fresh fine grained tannins. A peppery structure with a toasted nuttiness and earthy undertones, which is softened by sweet caramel and beeswax undertones.

variety : Shiraz | 100% Syrah

winery : Welbedacht Wine Estate

winemaker : Matthew Copeland

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.30 g/l pH : 3.55 ta : 5.90 g/l va : 0.42 g/l so2 : 97 mg/l fso2 : 35 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2007 Michelangelo International Wine Awards - Silver Medal
Veritas 2007 - Bronze

in the vineyard : The 2006 vintage was a temperate, but dry vintage, which resulted in slow ripening and high flavour concentration. A day of showers in late January perked-up some of the dry land vineyards, but did lead to increased risk of botrytis on Chardonnay and Chenin Blanc. All in all it was a supreme red vintage.

about the harvest: All grapes are harvested by hand into shallow bins

in the cellar : All grapes are harvested by hand into shallow bins, which are then chilled BEFORE they are crushed. By chilling the grapes before they are crushed, we lower the energy available for chemical oxidation and phenolic extraction. Oxidative and contaminatory micro-organisms are also inhibited BEFORE the juice is exposed to their harmful effects.

The grape are cold soaked for 48hours using pectolytic enzymes to promote flavour and colour extraction. After cold soaking the must is inoculated with commercial yeast strains. Fermenting grapes are kept at a temperature less than 30° C to temper harsh tannin extraction and prolong fermentation. The wine spends no less than 14 days on the skin.

Malolactic fermentation is begun in stainless steel tanks for better settling and completed in small oak barrels to soften the wine. Oak selection includes first second and third fill barrel compromised almost exclusively of French oak Some American and Hungarian Oak also used).

All reds spend at least 18 months in barrel and are removed when the wine maker feels that they have achieved the correct balance. Thereafter they are bottled and bottled matured for at least 6 months until market ready.

