

## Boekenhoutskloof Syrah 2009

This Syrah has unmistakable white pepper on the nose, with arguably the most intense floral and mineral notes in the history of this wine. Also hints of cloves and worked leather. The concentrated spicy fruit, especially the black berries and cherries on the nose carries through onto the palate with remarkable freshness, complexity and purity. Textured, composed and seamless in style.

**variety :** Shiraz | 100% Shiraz

**winery :** Boekenhoutskloof Winery

**winemaker :** Marc Kent

**wine of origin :** Coastal

**analysis :** alc : 14.47 % vol   rs : 1.1 g/l   pH : 3.7   ta : 5.7 g/l   va : 0.73 g/l

**type :** Red   **style :** Dry   **wooded**

**pack :** Bottle   **closure :** Cork

**in the vineyard :** The Boekenhoutskloof Syrah fruit has been sourced from a specific site in Wellington since 1998, because of the unmistakable character that the decomposed granite exhibits. The SH-21 clone was planted on this SE-facing slope in 1993.

**about the harvest:** In 2009 the fruit was harvested over a two week period starting on February 17th. The complexity of this wine also benefits from the diversity in grape maturity from the different picks.

**in the cellar :** The fruit was kept overnight in the cold room before it was sorted and crushed into a concrete fermenter. A small percentage of whole bunches were put into the bottom of the tank of some batches to get a slight effect of carbonic maceration. After 4 days of cold soaking, the fermentation was started by only using native yeasts. The primary fermentation finished within two and a half weeks with the temperature that peaked around 28°C. During the fermentation the wine received delestage 2 – 3 times per day. Pigeage was rarely done on the Syrah. It also received a post-fermentation maceration for another week before being pressed to 2nd filled Saury barrels to undergo MLF. After 18 months in barrel the wine received a light egg-white fining before the final 9 months in oak.

