

Auction Crossing Syrah / Viognier 2009

Made in the Côte Rotie style, eight percent of Viognier grapes is macerated with the Syrah. Ripe plums and black cherry is very much in evidence, enlivened by black pepper and spice. The wine got a distinct buchu or karoo bush aspect to it. The clever use of oak ensures that the fruit flavours are well complemented with slight hints of vanilla and cinnamon. The rounded ripe tannins ensure that the mid-palate is lush, packed with powerful fruit. The Viognier is the golden thread that keeps the Syrah together and adds to the complexity of the wine and this combined with the feminine floral tones lightens and lengthen the finish.

variety : Shiraz | 92% Syrah, 8% Viognier

winery : Auction Crossing

winemaker : .

wine of origin : Stellenbosch, Durbanville, Paarl an

analysis : **alc** : 14.5 % vol **rs** : 2.2 g/l **pH** : 3.57 **ta** : 6.3 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Grapes were sourced from Stellenbosch, Durbanville, Paarl and Wellington. The warmer fruit from Paarl and Wellington compliments the characters of the cooler Stellenbosch and Durbanville fruit. The cooler climate normally gives more finesse and spicy, floral tones while the warmer climate fruit delivers on the mid palate and adds berry fruit. Very small parcels (a few rows per block) were deliberately sourced per allocation to achieve optimum results. All these parcels are from well weathered Malmesbury soils.

in the cellar : The grapes were received in 16kg containers and prior to crushing, grapes were pre-cooled overnight. After pre-cooling, grapes were de-stemmed and crushed and then cold soaked on the skins for three days. Already at this stage 8% Viognier grapes were incorporated into the open fermentation vats. Juice was then allowed to increase in temperature to 18°C and the inoculated with cultured yeast. During fermentation regular punch downs were performed and one rack and return was performed daily. At the end of the fermentation process 30% of the fermenting juice was placed into new small oak where it completed both primary fermentation and malolactic fermentation. The balance was allowed to ferment dry on the skins and then pressed. This portion was placed in subsurface cement tanks and allowed to undergo malolactic fermentation and then it also was placed into barrels. The barrels was made of 60% French, 20% Hungarian and 20% American wood. The wine was aged in barrels for 24 months before it was bottled.

