

Strandveld Syrah 2009

variety : Shiraz | 90% Shiraz, 3% Viognier, 7.5% Grenache, 2.5% Viognier

winery : Strandveld Vineyards

winemaker : Conrad Vlok

wine of origin : Elim

analysis : **alc** : 14.32 % vol **rs** : 2.2 g/l **pH** : 3.48 **ta** : 5.3 g/l

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

pack : Bottle **closure** : Cork

2008: Gold Medal: Veritas Awards

2008: Four-and-a-half stars: Platter's Wine Guide 2011

2007: Bronze Medal: Veritas Awards

2007: Four and a half stars: Platters Wine Guide 2010

2006: Silver Medal: Michelangelo Awards

ageing : 5-10 years

in the vineyard : Clones SH21, SH22, SH99B, SH5C, SH9

about the harvest:

A normal winter with good rain and enough cold temperatures gave our vineyards a well

deserved rest. During spring we reduced the impact of the wind on our vineyard leaf canopies by better spacing and management of our trellis wires. The wind gave us a break during flower season, which resulted in a record crop of 6.2t/ha

February was cool and dry, with an average temperature of 20.5°C. Precipitation during

March totaled 22mm and the temperature came down to 19.2°C. This resulted in extended hanging time for the grapes. The harvest took place during 20 – 30 March.

All

the grapes were hand picked at full phenolic ripeness of 24°B