

## Wedderwill Syrah 2006

A subtle, soft and round, good aging wine, where the farm's typical earthiness with other soft savoury notes follow through on the nose and reflect the wine's unique terroir. Dark forest fruit with a hint of spiciness, achieved through a subtle, crafted blend of oak and tannins. The third harvest off these young vineyards show stunning potential with good structure and age potential.

Venison spiced with Buchu and/or made with Mediterranean spices. Chocolate dessert.

**variety** : Shiraz | 100% Syrah

**winery** :

**winemaker** : Nico Vermeulen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.87 % vol

**type** : Red **style** : Dry **body** : Soft **wooded**

**pack** : Bottle **size** : 0 **closure** : Cork

Decanter World Wine Awards 2012 - Bronze Medal  
Michelangelo CCL Label International Wine Awards 2011 - Grand d'Or medal  
Platter Wine Guide: 4 Stars  
BWI Champion  
IPW Certified

**ageing** : Good age potential.br /

**in the vineyard** : The Wedderwill Estate grapes for our Shiraz are selected from the Watersedge blocks and from the House block. These blocks, in clones of SH22B, 1A and 9C, were planted between 1999 and 2001, and are situated on top of the eastern Schaapenberg Ridge. The soils are deep and are made up of Oakleaf, Clovelly, Villafontes and Cartref, and the climate is primarily cooler temperatures with strong winds.

Oenology: reductive French winemaking, classic style

Viticulture: organic & biodynamic

Address: 34° 05'54.63° S / 18° 56'41.94° E

Soil: soils are deep, in Oakleaf, Clovelly, Villafontes & Cartref

Orientation: level @ 300m, on top of eastern Ridge, cooler climate and strong winds

Height above sea level: 307m

Distance from sea: 6km

Climate: Mediterranean

Annual wind: run - 39152 km

Average temperatures: Min -1°C / Max 34°C / Annual Average 18°C

Number of hours of sun light: 12 hours

Pruning style: adoptive perolt

Yields per hectare: ± 4 ton per hectare

**about the harvest**: We harvested the grapes at 24.6 balling then crushed and fermented in a closed tank.

**in the cellar** : Maceration: up to three days

Alcoholic fermentation: up to 28 days on skin

Malolactic fermentation: in barrels

Ageing: 14 months in 90% French oak and 10% American oak barrels (Sylvein, Demptos, Rousseaux, Laterie)

Fining: lightly

Filtration: sterile

Production: barrels 225 litre, 750ml per bottles, about 8,000 bottles per year

