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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