

Hidden Valley Land's End Syrah 2008

Dark chocolate, spice and white pepper show with layers of dark cherry and plum. Hints of sea breeze and saltiness pair with mouth-hugging tannins on the palate.

Beef bourgogne, Turkish lamb dishes and springbok carpaccio. Serving temperature: 16° - 18° C

variety : Shiraz | 100%

winery : Hidden Valley Wines

winemaker : Louis Nel

wine of origin : Elim

analysis : alc : 14.72 % vol rs : 2.5 g/l pH : 3.72 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : This vineyard is 8 km from the sea. The cool maritime climate and unique soil characteristics have a profound influence on the flavour profile of the wine. This is a truly terroir-driven wine from the Elim Ward.

Soil: Estcourt

about the harvest: The grapes were picked at optimum ripeness at 25° - 26°B.

in the cellar : The grapes were fermented at 28° C and aged in French oak barrels for 26 months.

Bottling Date: November 2011

Release Date: February 2012

