

Elgin Vintners Syrah 2015

Deep opulent ruby red in colour. Expressive, upfront fruit-driven nose of luscious ripe red plums, redcurrants and a touch of star anise. A rich and broad entry onto the palate with a lashings of ripe red fruits and blackcurrants with some savoury notes well supported by a spicy core. Shows good integration of fruit and wood tannins and finishes with a rich and rewarding spiciness. Drinks beautifully now but is also expected to develop further complexity with additional bottle maturation.

variety : Shiraz | 100% Shiraz

winery : Elgin Vintners

winemaker : Marinda Kruger-Claassen

wine of origin : Elgin

analysis : alc : 14.46 % vol rs : 2.8 g/l pH : 3.53 ta : 5.2 g/l

type : Red **style :** Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

Elgin Vintners Shiraz

SAWi Platinum Award achieving a score of 95+

in the vineyard :

This is a cool area, situated 12-20 km from the sea, with mean February (ripening stage) temperatures of 19 - 20°C. Soils are predominantly ferruginous (iron rich) gravel on highly weathered, soft Bokkeveld Group shale, situated at 200 - 300 m altitude and surrounded by Table Mountain sandstone mountains at heights of about 500 - 1000m, sheltering the area from the often extremely strong south-easterly winds in summer.

44% Clone SH22 and 56% SH9C, planted on the west facing slopes, elevation 290 m above sea level on Tukulu and Pinedene gravelly loam.

in the cellar : The grapes were crushed and destalked, then allowed 3 days cold soak before inoculation with Maurivin B yeast. The fermentation was kept cool to retain as much fruit complexity as possible. The fermentation temperature was between 22 - 26°C. Fermentation lasted 10 days with pump over three times daily. The wine was pressed into tank and allowed to complete malolactic fermentation, where after it was racked into 225 lit barrels for a further 23 months maturation. The new wood component was approximately 26%. The wine was bottled without any fining.

Production : Screwcap closure, Consol BN591 Barcode 6009 8144 3003-8 (per single bottle) Barcode 16009 8144 3004-2 (per 6 x 750ml bottles)

Quantity : 2550 liters / 566 cases (6 x 750ml) produced.

