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La Vierge ANTHELIA Syrah Mourvedre 2010

This elegant expression of cool climate Syrah exhibits soft plum, dark cherry and complex spicy notes of pepper, cinnamon, cloves and crushed coriander. The palate is full and lush, broad on entry and rich in dark fruits. The subtle dark elements of the Mourvedre comes to the fore to help give weight and focus to the fruit elements of the Syrah.



variety : Shiraz | 92% Hemel en Aarde Shiraz, 8% Mourvedre
winery : La Vierge Wines
winemaker : Marc van Halderen
wine of origin : Hemel-en-Aarde Ridge
analysis : **alc :** 14.0 % vol **rs :** 3.2 g/l **pH :** 3.60 **ta :** 6.1 g/l **va :** 0.81 g/l
type : Red
pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy now or for the next 5 years.

in the vineyard :
Soil Type: Deep Clay soils of the Bokkeveld series
Aspect: North and North West
Age of Vines: 4 and 5 years
Vines per hectare: 5500

These Walker Bay vineyards of Hemel en Aarde Ridge are situated within close proximity to the Atlantic Ocean. The maritime climate being more “temperate” in style, where parallel mountain ranges channel the southerly sea breezes through the appellation during the summer. These winds in turn bring regular sea mists and overcast conditions to the valley and with it more even temperatures. The average temperature is 19° C and rainfall, approximately, 750mm per year.

about the harvest: All grapes varieties were harvested separately by hand enjoying cool early morning temperatures. The grapes were harvested in 5 different batches throughout March. This was carried out in order to complexify the wines profile. Earlier picking to capture aromatic freshness and later picking for body and weight.

in the cellar : After overnight cold storage grapes were destemmed and crushed into red ferment tanks. Cold maceration occurred for 5 – 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine racked into a selection of French Oak Barriques (30% new barrels) for 15 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine was allowed to develop further in bottle prior to release.