

Scali Syrah 2009

Seductive ripe red fruit and floral notes with pepper, fynbos and fennel spices, and a good dollop of minerality. A long, lingering, well balanced after taste of succulent fruit with excellent tannin structure. We recommend ageing of 3 to 10 years during which time sediment may be deposited in the bottle, and that this wine be decanted to allow it to express its true soul!

variety : Shiraz | 100% Shiraz

winery : Scali Wines

winemaker : Willie and Tania de Waal

wine of origin : Paarl

analysis : alc : 14.10 % vol rs : 1.4 g/l pH : 3.50 ta : 5.2 g/l

type : Red organic

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

in the vineyard : Origin: Paarl

Farm Location: Schoone Oord, Voor-Paardeberg, Southern Slope, Paarl region, Western Cape.

Soil information : Decomposed granite and gravel on shale

Grape varieties: The "Bak", the "Dorsvloer", Clos de Taurinus & 'Oppikoppi' Syrah Vineyards

Vine age & plant density : 17 years; planted 1997; 2425 vines per Ha

10 years; planted 2004; 7250 vines per Ha

11 years; planted 2003; 2778 vines per Ha

Trellising : Cordon trained, 5-wire vertical shoot-positioning

about the harvest: Grapes are hand-harvested early morning, into well-vented 10kg crates.

Yield: 4 tons/ha or 24 hl/ha

in the cellar : Grapes were cooled overnight to 5°C. Crushing and de-stemming takes place directly into open top oak fermentation vats. Pre-fermentation maceration at a temperature of 10°C maximum, lasts for approximately 3 days with regular CO2 additions to provide a blanket against oxidation. Wild fermentation takes place naturally during which time we do regular pigeage. Fermentation is followed by maceration for another 7 days after which the wine is pressed in a 220-litre basket press and transferred into barriques where malolactic fermentation completes.

Style of wine : Organically-certified Dry Red

Closure: Cork

Production: 11 barriques / 2300 bottles 10 barriques / 3000 bottles

Vinification : 100% Organically-produced Syrah

Aging Potential : Aged for 36 months; the first 12 months in 20% new and 80% older French oak barriques

and the rest of the aging time in older French oak barriques, after which it was bottled

unfined, unfiltered and may deposit sediment.

