

## Driefontein Syrah 2014

On the nose, the wine shows cinnamon, black cherries and charcuterie. Well-rounded tannins make for a wine which is accessible now, but with enough structure and balance to age and reward well in years to come.

**variety** : Shiraz | 100% Syrah

**winery** : Longridge Wine Estate

**winemaker** : Jasper Raats & Hendrien De Munck

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : alc : 14% % vol   rs : 2.1 g/l   pH : 3.52   ta : 6.2 g/l

**type** : Red

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

**in the vineyard** : Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and dry, warm summers.

**in the cellar** : Biodynamic practices were also followed in the cellar. In the winery, the grapes were sorted twice – firstly as whole bunches and then as berries to ensure that only the best grapes reach the fermentation tank. Extraction happens by way of remontage, carefully monitored to prevent over-extraction. This wine was matured in French oak barrels during primary and secondary fermentation for 22-24 months and is ready for drinking now, but will continue to develop over the next eight years. We recommend decanting the wine prior to service.

