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Domaine Syrah Mourvedre 2013

Syrah from the cool Hemel-en-Aarde Ridge brings white pepper, liquorice, and black cherries to the blend. The Mourvèdre contributes soft wild berry fruit and spice, softening out the blend. Moderate use of new oak supports fine tannins on the palate. The finish on the wine is long showing great fruit purity. This is a rich and generous yet balanced blend, a perfect partner for robust food. Serving wine cellar cool will help express the fruit on this wine.



variety : Shiraz | 85% Syrah &15% Mourvèdre
winery : Domaine des Dieux
winemaker : Sharon Parnell
wine of origin : Overberg
analysis : **alc :** 14 % vol **rs :** 2.4 g/l **pH :** 3.62 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The prevailing cool climate of the Hemel en Aarde Ridge makes for an exciting expression of two grape varieties that are more often than not associated with hot climates. Picking of the Syrah in late March, and the Mourvèdre in early April allow the vines time to accumulate an enormous amount of flavour in the grapes. The result is Syrah and Mourvèdre with a great complexity of flavour and a minerality and freshness derived from the deep shale/clay soils on which they are grown.

in the cellar : Very traditionalist winemaking is used here. A large portion of the Syrah and Mourvèdre is whole-bunch fermented, with pumping over used to help extract flavours from the skins. Long periods of maceration in tank lasting up to 6 weeks ensure that the wines are pressed off into barrel only when all of the potential is taken from the grapes. Malolactic fermentation takes place in small French oak barrels, followed by a maturation of 16 months. No new French oak has been used with this wine. 85% Syrah and 15% Mourvèdre.