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Val du Charron Reserve Syrah 2013

This classic Syrah is garnet red in colour. It exhibits typical herbal notes on the nose, pepper and black berries. It has a full mouth feel with soft tannins and dark fruit on the palette. Its ageing potential is at least 4 years.



variety : Shiraz | 100% Syrah
winery : Val du Charron Wine & Leisure Estate
winemaker : Bertus Fourie
wine of origin : Wellington
analysis : **alc :** 13.63 % vol **rs :** 3.68 g/l **pH :** 3.68 **ta :** 5.3 g/l
type : Red **style :** Dry **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : More than 300 profile holes were dug before soil preparation on Val du Charron commenced. More than 80% of Val du Charon's vineyards were established on south facing slopes implying a cooler meso climate as influenced by the south eastern (or Cape doctor) and especially the south western winds. The soil as analysed was categorised as a Tukulu type which means a high potential, deep, well-drained soil with no physical limitations. Clay content of the top soil is +/- 15% with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required.

about the harvest: The grapes were harvested optimally ripe at the end of February.

in the cellar : The grapes were harvested optimally ripe at the end of February and chilled for 24 hours after it was bunch selected, destemmed and crushed. The tank was inoculated with Rhone-isolated yeast and pumped over every three hours as soon as alcoholic fermentation commenced until fermentation was over. The wine received extended skin maceration for two weeks after which it was pressed. Only the free run wine was split into flex cubes with high quality French oak staves. Malolactic fermentation lasted for 3 months after which the wine was racked and placed in the flexcubes with the staves to mature.