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Old Road Wine Co. 12 Mile Syrah 2017

This restrained, delicate treatment resulted in a great example of the new elegant style of South African Syrah. It is spicy and rich with textured layers and ripe, but fresh berry fruit. On the nose, there is inviting blackcurrant with aromatic notes of white pepper and coriander. On the palate soft, velvety tannins combine with lingering mulberry fruit and great structure for a memorable taste encounter.

Optimum serving temperature: 12 - 14°C

variety : Shiraz | 100% Shiraz
winery : Old Road Wine Co.
winemaker : .
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 2.7 g/l **pH :** 3.2 **ta :** 5.8 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork

2019 Michelangelo International Wine & Spirit Awards - Gold



Introducing the Old Road Wine Co. Elite Range, a selection of ultra-premium regional-specific wines, handcrafted with meticulous attention to detail from vineyard to bottle. From the rugged corners of the Cape's wine country, this Syrah reflects the loyal perseverance of the postman of old. Not deterred by rain or shine, a 12-mile distance or fatigue, this messenger never faltered.

in the vineyard : The grapes used to make this cool-climate Syrah are cultivated in light granite soils and are carefully managed for ultra-premium quality, which includes green harvesting and leaf removal on both sides for excellent colour. Grapes are hand-harvested at optimum ripeness, and dryland farming is applied to obtain good concentration.

Origin: Coastal Region - Stellenbosch and Durbanville
Aspect: West and North-West facing slopes
Soil: Cumulic soils - Oakleaf, Tukulu
Proximity to the ocean: 420m above sea level

in the cellar : In the cellar, 15% of the wine is fermented on stems. Cold fermentation takes place in open fermenters with punch-downs performed five times a day. The secondary malolactic fermentation takes place in 600L French oak barrels of which 25% is new wood. The wine remains in the barrel for 14 months and then undergoes a light fining before bottling.
14 months in French oak barrels, 25% new.