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Hazendal Syrah 2017



Colour: Dark Ruby.
Aroma: Juicy dark berry aromas of blueberry & mulberry are met with spicy notes of white pepper and white truffle. The nose is rich and meaty with subtle notes of smoked Parma ham
Palate: The palate is fruit forward with lingering spice complementing the elegant textured finish.

Grilled lamb loin with garlic new potatoes.

variety : Shiraz | 100% Shiraz
winery : Hazendal
winemaker : Clarise Sciocatti-Langeveldt
wine of origin : Bottelary
analysis : alc : 13.88 % vol rs : 3.46 g/l pH : 3.46 ta : 5.9 g/l
type : Red style : Dry
pack : Bottle size : 750ml closure : Cork

2021 Decanter World Wine Awards - 90 points
2020 Gilbert & Gaillard International Challenge - Gold

ageing : Enjoyable now but has the potential to age for 10 years.

in the vineyard : The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slopes, aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates. The Bottelary area forms part of granitic hills and the reddish- and yellowish- brown soils are highly suited to the production of quality wine grapes. The soils are
acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.
Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place.

about the harvest: Grapes are hand-harvested in small harvest crates during the cooler early morning hours to preserve the grape flavours. Each block is harvested at optimum phenolic ripeness.

in the cellar : The grapes were hand harvested in small crates in the early hours of the morning to keep the grapes cool and preserve flavours. Grapes are cooled further overnight in our on-site cold room (3°C) and processed the following day. Bunch sorting as well as berry sorting is practiced to make sure only the best grapes are used. We make use of a Delta Oscillys De-stemmer with a very soft action. The grapes are rolled off the stems, preventing the extraction of harsh unwanted phenolics.

The Syrah was de-stemmed to a stainless-steel tank for a maceration period of 1-2 weeks. Once spontaneous fermentation started, the tanks are inoculated with yeast. Pump-overs were done 3 times a day during fermentation. Post Fermentation, the wine was drained off the skins and lightly pressed with our inert Nitrogen Press. The wine was pressed to steel tank and after settling, racked to 500L French Oak Barrels where Malo-Lactic Fermentation took place. The wines were racked and returned once after MLF and then once more during the ageing period. Each block is kept separate during the vinification and ageing process and final blending takes place just before bottling. 100% of the wine was aged in French Oak (50% new oak, the remainder 2nd fill)

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