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# Val du Charron Reserve Syrah 2020

Bright red cherry rim with a deep red core. A lively wine with a velvety and rich texture with a very slight dry and spicy finish. Refined, with red fruits, sweet spice, and caramel nuances. The fruit intensity and full tannin structure completes this robust wine.




**variety :** Shiraz | 100% Syrah
**winery :** Val du Charron Wine & Leisure Estate
**winemaker :** Hugo Truter
**wine of origin :** Wellington
**analysis :** **alc :** 14.64 % vol **rs :** 3.0 g/l **pH :** 3.78 **ta :** 5.17 g/l
**type :** Red **style :** Dry **body :** Full **taste :** 0 **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**ageing :** Pleasant to enjoy now or mature for 2-3 years.

**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:** Grapes harvested at optimal ripeness in March

**in the cellar :** The grapes were harvested optimally ripe in March and chilled for 24 hours @ 10 degrees after it was destemmed and crushed. The tank was inoculated with a-isolated yeast. The juice was 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 back to mature. The wine aged for 12 months after which it was gently fined and bottled.