

## Stellenzicht Arenite Syrah 2018

Practically vibrates with freshness from the whole bunch ferment and mineral acid enlivenment. Liquorice and fresh herbs add complexity to the pallet. Delicious now, with structure to improve.

**variety :** Shiraz | 100% Shiraz

**winery :** Stellenzicht Wines

**winemaker :** L'Re Hughes

**wine of origin :**

**analysis :** alc : 14.79 % vol    rs : 2.82 g/l    pH : 3.60    ta : 6.18 g/l

**type :** Red    wooded

**pack :** Bottle    **size :** 750ml    **closure :** Cork

Arenite refers to one of the major textural sandstone groups present on our farm. Our Syrah is happily rooted in these rocky soils as it is rooted in our history. Made from the same original Syrah clone as its acclaimed predecessor, this Stellenzicht stalwart exudes its origin with rich layers of dark berry fruit, spice and finely textured tannins.

**in the cellar :** The grapes are hand harvested in the morning. Approximately half the grapes are whole bunch fermented with fermentation lasting 10- 12 days. The wines are pumped over three times a day with extended skin contact after fermentation for the whole bunch ferments. The grapes are pressed and racked to barrel. The wine is then matured in French oak barrels, with minimal new oak, for up to 17 months before blending and bottling



### Stellenzicht Wines

Stellenbosch

021 569 0362

[www.stellenzicht.com](http://www.stellenzicht.com)