



## Pinotage Syrah 2015



### Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied

### Tasting notes

Our maiden release of a Pinotage Syrah blend. Rich and intense red colour. Vibrant and complex nose of mulberry, dark chocolate and some hints of fynbos perfume. Pinotage adds the fruit and richness, while Syrah adds the structure and spice. The mid palette is creamy and finishes with well-rounded mature tannins. Well-integrated oak lends subtle wood spices which compliment the fruit.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Aspect west, northwest and east. Trellis and bush vines

### Harvest

Grapes were night harvested, picked by hand to retain flavours.  
Yield 5.6 tons / ha

### Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day. Skins were gently pressed before fermenting dry. MLF was in barrel. The Pinotage matured for 22 months in 60% French and 40% American 300 litre oak barrels, and the Syrah for 22 months in 100% French oak barrels. 50% new, 30% 2nd fill and 20% 3rd fill were used for maturing.

**Ageing Potential** 15 years or more after vintage

**Serving Temperature** Recommended to be served at 17°C

Cultivar	67% Pinotage, 33% Syrah	Residual sugar	2.7 g/l
Region	Coastal Region, Tulbagh	Acidity	6 g/l
Winemaker	Pierre Wahl	pH	3.41
Viticulturist	Neville Dorrington	Alcohol	14.86 %