



Syrah 2011

**Cultivar**

Shiraz 95%, Cabernet Sauvignon 5%

Origin

Elgin

Harvest date

Shiraz 1 April, Cabernet Sauvignon 14 April

Yield

6.8 t

Vineyard site

North facing slope, with deep, well drained soil comprising ironstone fragments

Analysis

Alcohol

14.40 %

Total acidity

5.4 g/l

pH

3.67

Residual sugar

2.4 g/l

Vinification

The grapes were harvested at 24.3 balling, in the cool of the morning, and soaked on the skins for four days at 12°C for optimal flavour and colour extraction. The wine was fermented dry on the skins, then racked to French oak barrels for malolactic fermentation. Maturation took place in barrel for 11 months.

Winemaker's comments

An elegant, flavourful cool climate Shiraz from Elgin; fruity, with a sumptuous complexity and fresh acidity. A velvety finish of juicy plums, blackberry with hints of cocoa and cassis which lingers on the palate.