

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - RIEBEEKSRIVIER SYRAH 2015

AVERAGE TEMP: 19.9°C

RAINFALL: 674.8mm

HARVESTING BEGAN: 4 February 2015

HARVESTING ENDED: 26 February 2015

ORIGIN OF FRUIT: Riebeeksrivier (Swartland)

SOIL TYPE: Shale and Clay

YIELD: 8ton/ha

CULTIVAR: 100% SYRAH

ALTITUDE: 401 -450M

ASPECT: Southern & Western Slopes

VINES: Eshalon and VSP Trellising System

**VINTAGE NOTES:** With 2015 being the start of the drought in SA, smaller yields were observed which promised exceptional wines and from our experience, it did not disappoint! 2015 has widely been regarded as one of the best vintages in decades in South Africa thus far. The wines typically show a lot of structure and depth with good aging potential.

**WINEMAKING:** The grapes for the Syrah are all from vineyards located on our Riebeeksrivier farm in the Swartland. Fermentation took place in a combination of Italian concrete and Stainless steel tanks, with each fermentation vessel contributing to the finesse and fruit evident in this wine. The wine was aged in 225L, French oak barrels for approximately 10 to 12 months. No new oak was used for aging this wine.

**TASTING NOTES:** This wine displays aromatics of Fynbos with herbaceous whiffs, extending to plum and dark fruit characteristics on the nose. Hints of lavender present interesting floral notes. This wine is a bold, structured and powerful wine yet simultaneously refined. Supple oak tannin provides a frame for the plum fruit flavour and complements the light, peppery spice lift. The palate is savoury and appealing with a velvety texture from the well-judged seamless oak integration. It is layered and complex with a long defined finish.

