



SMALL BATCH COLLECTION LIGHTWEIGHT SYRAH 2015

The Small Batch Collection wines are made in miniscule quantities and allow us to explore various winemaking techniques, grape varieties and vineyards. Sometimes it's about pushing the winemaking boundaries a bit and sometimes it's all about figuring out the best way to capture the pure essence of a specific vineyard. The lessons we learn when making these wines are applied to our general vineyard and winery strategies. In relatively warm climates, such as ours, it's easy to make bold, full-bodied red wines, but there are times when a lighter, refreshing red wine makes the best drinking experience.....who doesn't love to sip a good Pinot Noir every now and then? This wine is all about these characteristics i.e. relatively low alcohol, soft tannins and a refreshing quality.



VINEYARDS

Our vineyards lie on the south western edge of the Paarl region. The climate is Mediterranean - i.e. cold, wet winters and dry summers. Soils are a combination of decomposed granite and Malmesbury shale. Grapes were sourced from a 16 year old, organically farmed Syrah vineyard.



VINIFICATION

Grapes were hand-picked, lightly crushed and then left to soak "whole-bunch" for 2 days. Grapes were pressed just as the fermentation kicked in and the resulting must was fermented in barrel. Malolactic fermentation occurred in the same barrel. The wine was bottled after a short maturation period in barrel (8 months). No additions of yeast, tartaric acid, Sulphur dioxide (or anything for that matter) were made to the must. A small amount of Sulphur dioxide was added to the wine prior to bottling.



VARIETIES

Syrah/Shiraz

100%



WINE ANALYSIS

Alc:	13.05%
RS:	1.1 g/l
TA:	5.0 g/l
pH:	3.81
Total SO2:	47



TASTING NOTES

Aromas of pepper, cherries and plums. The palate is juicy and light with a savoury finish..

