



SMALL BATCH COLLECTION NO.18

"LIGHTWEIGHT" SYRAH 2017

The Small Batch Collection wines are made in miniscule quantities and allow us to explore various winemaking techniques, grape varieties and vineyards. 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. With this wine we decided to explore the fresher, lighter style of Syrah.



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 17 year old, organically farmed Syrah vineyard.



VINIFICATION

Grapes were hand-picked, lightly crushed and then left to soak "whole-bunch" for 4 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:	12.50%
RS:	1.3 g/l
TA:	4.9 g/l
pH:	3.61



TASTING NOTES

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