



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Syrah 2011

Alc:	14.73%/vol
RS:	1.6g/L
TA:	5.3g/L
VA:	0.71g/L
pH:	3.91

WINEMAKERS COMMENTS:

The Boekenhoutskloof Syrah fruit has been sourced from a specific site in Wellington since 1998, because of the unmistakable character that the decomposed granite exhibits. The SH-21 clone was planted on this SE-facing slope in 1993 to maximize the cooling effect of the prevailing easterly wind.

In 2011 the fruit was harvested over a period of two weeks starting on February 18th. The complexity of this wine also benefits from the diversity in grape maturity from the five different picks. The fruit is kept in the cold room overnight before it gets sorted and crushed into concrete fermenter. A small percentage of whole bunches were put into the bottom of the tank of some batches to get a slight effect of carbonic maceration. After 4 days of cold soaking, the fermentation starts by only using native yeasts. The primary fermentation is done within two and a half weeks with the temperature that peaks at around 28–29°C. During the fermentation the wine gets a delestage 2 – 3 times per day. Pigeage is rarely done on the Syrah. It also received a post-fermentation maceration for another week before being pressed to 2nd filled Saury barrels to undergo MLF. After 18 months in barrel the wine gets a light egg-white fining before its final 9 months in oak.

TASTING NOTES:

Blackcurrant, cranberry, white pepper and the typical violets intensity on the nose with tarry undertones. Hints of leather and wet gravel takes the complexity of this wine to another dimension. The purity and concentration of fruit, firm structure and balanced acidity shows the massive aging potential of this vintage.