



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Syrah 2006

Alc:	14.56% vol
RS:	2.7g/l
TA:	5.9g/l
VA:	0.68g/l
PH:	3.77

WINEMAKERS COMMENTS:

It is from the poor decomposed granite rich soils on the Schalk Burger senior farm in Wellington where we source the Syrah grapes from a single vineyard for our much prided Boekenhoutskloof Syrah since 1998. We harvested this vineyard as many as four times starting the 17th of February and ending with the last picking a week later on the 24th of February. The different batches of grapes picked at different ripeness levels are being kept and fermented separately in the cellar. Earlier pickings are important to retain natural acidity for the resulting wine with more moderate alcohol levels, a leaner wine with more spicy pepper flavours. In comparison to the riper pickings which result in a heavier style wine displaying more richness with fuller fruit and finer violet flavours. The different batches of wine are kept separate during maturation where the Syrah spends 27 month in used French barrique. It is only before bottling that we do the assemblage and blend the different components to make up the best possible Boekenhoutskloof Syrah.

TASTING NOTES:

The 2006 Boekenhoutskloof Syrah has its typical spicy and pepper notes with underlying violet and perfumed aromas. It has greater tightness on the palate compared to previous vintages which would suggest that this Syrah will reward with further cellaring. The oxidative and artisanal approach in the cellar leads to a wine which is not driven by primary fermentation esters and oak flavours but rather more developing secondary and tertiary flavours.

