



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Syrah 2007

Alc:	14.48% vol
RS:	2.9g/l
TA:	5.0g/l
VA:	0.67g/l
PH:	3.89

WINEMAKERS COMMENTS:

The Boekenhoutskloof Syrah fruit has been sourced from a specific site in Wellington for the past 9 years. The SH-21 clone was planted on this SE-facing slope in 1993.

In 2007 the fruit was harvested over a two week period starting on February 21st. The complexity of this wine benefits from the variation in grape maturity from the different harvests. The fruit is kept in the cold room overnight before it gets sorted and crushed into concrete fermenters. Partial whole bunch fermentation was employed. After 4 days of cold soaking, the fermentation was initiated by wild yeasts. The primary fermentation is complete within two and a half weeks with the temperature peaking at around 30°C. During the fermentation the wine gets a *delestage* 2 – 3 times per day. The wine received a post-fermentation maceration for another week before being pressed to 2nd fill barrels to undergo MLF. After 18 months in barrel the wine gets a light egg-white fining before its final 9 months in oak. After a total of 27 months, the wine is assembled, again egg-white fined and bottled.

TASTING NOTES:

The 2007 Syrah shows intense depth of fruit with delicate texture and well-integrated tannins. The nose is explosive with black fruit, raspberries and hints of blossom. A spicy, aromatic profile develops with some age. The elegance and texture of this wine make it extremely accessible at an early stage.