



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Syrah 2008

Alc:	14.62% vol
RS:	2.5g/l
TA:	6.0g/l
VA:	0.71g/l
PH:	3.79

WINEMAKERS COMMENTS:

The Boekenhoutskloof Syrah fruit has been source from a specific site in Wellington for past 12 years, because of the unmistakable character that the decomposed granite exhibits. The SH-21 clone was planted on this SE-facing slope in 1993.

In 2008 the fruit was harvested over an one week period starting on February 25st. The complexity of this wine also benefits from the diversity in grape maturity from the 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 29°C. During the fermentation the wine gets a delestage 2 – 3 times per day. *Pigeage* was never done on this Syrah. It also received a post-fermentation maceration for another week before being pressed to 2nd filled barrels to undergo MLF. After 18 months in barrel the wine gets a light egg-white fining and racking before its final 9 months in oak.

TASTING NOTES:

This truly vibrant Syrah shows impressive aromas of spice, blackcurrant and prunes with some floral notes. The chalky minerality and almost contrasting leathery undertones reveals another dimension to the complex nose. The impressive intensity of spice and fruit on the palate is in perfect balance with the well integrated oak, focussed acidity and lingering savoury tones.