



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Syrah 2010

Alc:	14.55% vol
RS:	2.5g/l
TA:	5.5g/l
VA:	0.67g/l
PH:	3.88

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 2010 the fruit was harvested over a period of one week starting on February 25th. The complexity of this wine also benefits from the diversity in grape maturity from the three 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°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:

The nose is laced with copious amounts of blueberry, white pepper and meaty undertones which follows through onto the palate. Superb layering of dark fruits and minerality. This is an sensational vintage with remarkable freshness, complexity and purity. The firm structure and seamless acidity will easily take this wine into the 2020's.