



SYRAH 2010

Alcohol: 13.77%
Total Acidity: 7.8 g/l
pH: 3.16
Residual Sugar: 2.8 g/l
Yield: 2.2 tons/ha
Platter 2013: 3.5 stars

Total production: 530 cases (6X750ml)
Bottled: August 2011
Aging potential: 10-12 years
Average annual rainfall: 600-800mm
Harvested by hand on March 8th 2010

THE 2010 VINTAGE

This was our maiden vintage and what an intense harvest it was. Even though we only harvested 18 tons the yields were vastly lower in the Walker Bay, Elgin and Overberg. This was due to an unusually cool and wet spring with strong winds during flowering, which damaged canopy and fruit. Our Syrah, especially suffered under the severe winds in November. The overall cool climate during the first part of ripening was beneficial to flavor retention in our Sauvignon blanc. February and March however were severely dry and windy and we experienced the usual sporadic heat wave. On the day we picked the Syrah it reached 102°F by 10am. This heat wave at the beginning of March, which lasted longer than a week, will certainly go down in the annals.

VINIFICATION

The Syrah was picked as quickly as possible and transported to the facility in Elgin, where it was processed into stainless steel tanks. Dry Ice was added to the processed fruit to slow down oxidation and to help cool down the fruit. The must was then left to 'cold soak' for 2 days. After the 2 days the juice had the most intense purple colour and aromas of black current and mint. The wine was fermented in the tanks and pump-overs, to aerate the wine and supply oxygen to the yeast, were done twice daily until the wine was finished with alcoholic fermentation. The wine was then moved to 2nd and 3rd fill, French oak barrels and the wine was left to mature for 12 months. Malolactic fermentation was completed in this time, in the barrel.

TERROIR AND CULTIVAR

The Syrah was planted in 2007, on a very slight North facing slopes at 240 msl elevation. The soils on Seven Springs are a Bokkeveld Shale with decomposed granite and deep, rich yellow and red clay subsoil. These soils add a richness to the fruit that aids in making the wines more complex than one would expect from such young vines. Syrah is known for its spicy and smoky flavours and that can come from the oak you use to the clones you have grown. On Seven Springs our fruit is still very young, but as the vines mature, more will be done to accentuate these different clones characteristics.

TASTING NOTES AND RECOMMENDED PAIRINGS

This wine is lively with a beautiful balance between fresh berries, a slight peppery character and oak. It has aromas of black current, Blackberry, dark chocolate and mint. The palate is vibrant and fresh with the flavours mirroring the aromas and with the added hint of tobacco and mint. It is recommended to decant this wine for a couple of hours before serving as the wine will show a more savoury side to itself and a smoother palate. It can be served at 16-18°C (European room temperature or just below) and to be enjoyed with a decadent chocolate mousse or a main course, like a steak or Indian curry.