



PASCAL/SCHILD T

Winery:	The Winery of Good Hope
Wine:	Radford Dale Nudity Syrah
Vintage:	2014
Appellation:	Voor-Paardeberg
Winemaker/Winegrower:	Group Effort
Harvest Notes:	<p>From a single vineyard, rooted in ancient granite soils on the East facing slope of the famed Paardeberg mountain, comes this extraordinary example of the variety. 2014 marked 10 years of organic cultivation and the effects are being seen more and more in the health of the vineyard and the clarity and purity of the wine. The vineyard seems to have been absorbed into the ecosystem of the area (as opposed to a monoculture imposed upon the landscape) and with each passing vintage the proliferation of beneficial plants and insects as well as fungi seem to repel the harmful ones. This completely eliminates the need for chemical fertilizers, fungicide or herbicides while developing the vine's natural immune system. In 2014 the Voor-Paardeberg experienced a rather long winter, with lots of rain. When the Spring came, the sunny days returned quite intermittently which lead to some uneven budding. Fortunately, because these vines have been left to find their own balance for the last 10 years, without manipulation, they were able to naturally balance their vigor and the ripening a small, but concentrated crop.</p>
Cellar & Blending Notes:	<p>During the last week of February harvesting took place only by hand into 15kg lug boxes in the early morning so that cool, intact grapes could be transported to our cellar and that they purity of the fruit could be protected. The bunches were then individually hand sorted before being destemmed and lightly crushed. Fermentation occurred spontaneously through natural yeast in a large open-top fermenter. No additions of any kind were made during the vinification of this wine, no sulphur, no yeast, no additives of any type, exposing this wine to its most natural of states, to face the world unembellished, exposed and magnificent. This purest, natural and most naked state allowing all the nuances coming from the vineyard to be completely visible, nothing hidden, nothing added.</p>
Tasting Notes:	<p>With the 2014 we celebrate three successful vintages of this particular wine. By allowing the wine to express, uninhibitedly, its origin and the vintage we express our own love for the land and our faith in nature's mysterious ways. The result is a wonderfully expressive, complex and elegant wine. The nose beams dark red fruits, and intriguing fynbos aromas. With pure and weightless intensity of fruit, as well as graphite like minerality, the palate delights before leading into a fresh and wholesome finish.</p>
Aging & Drinking Suggestions:	Drinking well but can be cellared for a further 3 years
Technical Notes:	
Soil	granite
Acidity	6.58g/l
pH	3.55
Residual Sugars	1.49g/l
ABV	12.5
Barrel Maturation	No new oak , but older barrels (3rd and 4th fill) were selected so that the delicate and intricate nature of the wine would not be obscured by any oaky notes.
Production (bottles)	7248