

THE WINERY OF GOOD HOPE

MOUNTAINSIDE SYRAH 2014



IN THE VINEYARDS

Two mature, trellised, mountainside vineyards, planted with a variety of clones produce this Syrah. Overlooking False Bay, the vines enjoy the cooling influence of the famous Cape Doctor (the prevailing South Easterly wind) during summertime. The rocky, gravelly nature of the soil promotes the production of balanced, finely textured wines which show restrained fruit and interesting spice and fynbos notes. The winter before 2014 harvest was a cold, but relatively dry one. That meant that when the Spring came budding was even and that vegetal growth was slow but steady. The ripening period during the months of February and March were marked by warm days but cool nights and the early red varieties, particularly Syrah, were blessed with a long and leisurely ripening that resulted in the kind of phenolic ripeness seldom seen.

IN THE CELLAR

Grapes were hand harvested, crushed and destemmed into large stainless steel fermenters where cold soaking was employed for several days on the skins to promote fruitiness, colour and flavour. Cool, spontaneous fermentation and a quick removal from skins after its completion was chosen as opposed warm fermentation and extended post fermentation skin contact which would have led to over extraction. Pump-overs were limited to one or two a day depending on the phase of fermentation and this has resulted in the extraction of soft tannins and a lithe texture. Half of the wine was matured in older French oak barrels (3rd, 4th and 5th fill) for 6 months and assembled with the tank matured half before bottling.

A NOTE FROM THE WINEMAKER

A fresh approach to Syrah from Stellenbosch, this wine derives its character largely from its elegant spice and fynbos aromas and an interesting combination of ripe red fruits and cured meat flavors, as well as a grippy, yet supple texture. In an age where Syrah is known for making big, polished and powerful, often sweet fruited wines, we have chosen the path less travelled by showing a restrained and subtle expression of one of the Cape's most exciting varieties.

THE TECHNICAL BITS

VARIETIES

Syrah

APPELLATION

Stellenbosch, South Africa

ANALYSIS

Alcohol 13.89%vol

Total Acidity 5.1g/L

pH 3.76

Residual Sugar 3.2g/L

ALL ABOUT INDIVIDUALITY