

Gran Reserva 2016 Syrah

“Deep garnet in colour with a purple hue. On the nose, notes of blackberry, smoked bacon and spice dominate. In the mouth, the wine is lively and fresh, with firm, savory tannins leading to a long, clean finish”



VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of 11 to 16 year old vines sourced from hillside blocks with northern exposure, planted on 110 million year old decomposed granite with a thin topsoil of red, iron-rich clay. Cropped at an average of 3 tons per hectare (1.2 tons per acre). The season was characterized by cool, sunny weather. Rains at the start of April made the harvest difficult, but a severe selection of grapes yielded a tiny crop of perfectly healthy fruit. Harvest was carried out by hand between 21 and 25 of April, 2016.

VINIFICATION

On arrival at the winery all grapes were first subjected to a whole cluster selection. This was followed by destemming (without crushing) and then an individual berry selection before being gravity fed to small open-top tanks. A 3 day cold soak (at 8°C/ 46°F) ensued after which time the must was warmed and inoculated with selected yeasts and fermented during two weeks with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and color. Following the completion of fermentation the must was subjected to an additional 5 days of post fermentation maceration (to give a total of three weeks skin contact). The newly fermented wine was then drained and the pomace pressed using a traditional basket press. Ageing occurred in second (50%) and third use (50%), high toast French oak barrels for 11 months during which time it was raked twice: first in the spring following harvest (upon the completion of malolactic fermentation) and then once again in autumn of 2017. The wine was left in a stainless steel tank, where it was aged for an additional 9 months and clarified using natural egg whites. Bottling occurred on 9 and 10 May 2018. 31,350 bottles of 750 ml produced.

13.9%	3.40	6.5 G/L	2.0 G/L	0.62 G/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY