

Nelson 2018

Ripe raspberry and pimiento concentration with aromatic hints of aniseed, blackberry, mulberry and roasted coffee.

VITICULTURAL DETAILS

Varietal	100% Syrah
Soil Type	Alluvial sand on layers of clay
Harvesting dates	12 February 2018
Balling	23.5°B

VINIFICATION

The grapes were picked early in the morning to maintain the cooler night temperature. The grapes were then destemmed, and hand sorted, followed by cold maceration for a period of three days before inoculation. During fermentation, a combination of punch downs and pump overs were applied for the extraction of colour and tannins. The wine was aged in a combination of new and older French oak barrels for a period of 15 months.

WINE ANALYSIS

Alcohol	13.12%
Residual Sugar	2.0 g/L
pH	3.52
Total Acid	6.0 g/L
Volatile Acidity	0.98 g/L

Production 1296 cases (6) bottled – natural cork closure

MATURATION

Drinking well now, but generous in structure to develop depth for another 8 years of optimal cellaring.