TULBAGH SYRAH

Vintage: 2014
Origin: Tulbagh

Harvest details: The grapes are from four selected vineyards in the Tulbagh valley. Harvested during February by both hand and machine at sugars between 24 - 25.5ºB.

Cellar Treatment: Grapes are fermented on the skins in stainless steel tanks. Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every four hours during alcoholic fermentation. After pressing, the wine went through malolactic fermentation. A combination of French and American oak staves are added for complexity.

Tasting Notes:

Colour: Deep, vibrant ruby with bright crimson rim.
Nose: Ripe berry and black plum with snatches of scrub and fynbos.
Palate: Full-bodied and classy with opulent fruit and attractive warm spicy character.

Chemical Analysis:
- Alcohol: 14.39 % vol
- Residual sugar: 2.7 g/l
- TA: 5.7 g/l
- pH: 3.53

Specifications:
- Bottle colour: Dark green
- Bottle type: Burgundy
- Closure: Screw cap

Packed: 6 x 750ml
Bottle Barcode: 6005 682 000 694
Outer Barcode: 16005 682 000 691