



SYRAH 2017

TASTING NOTES

Mature and debonair. On introduction an impression of blackberries, warm musk and cherry tobacco. With better acquaintances of plums, raspberries and liquorice wrapped up in worked leather and a thought of caramel. Share the experience with a châteaubriand, mushrooms and pommes puree.

WINEMAKER DANIEL KEULDER'S COMMENTS

South Africa has received immense praise for its ability to produce world class Syrah wines, and in the case of the Nitida Syrah 2017, it is once again one of the finest examples of cool-climate Shiraz (Syrah), a wine brimming with fruit flavours supported by white pepper, spice, fynbos and subtle gamey nuances.

The grapes are harvested at 23 – 24°Balling and after rigorous berry-sorting the wine is then fermented in open-top fermenters. Punch-downs of the skins was done every four hours to ensure optimal colour, tannin and flavour extraction.

After the completion of malolactic fermentation in seasoned barrels, the wine is then racked and matured for twelve months in second and third fill small French oak barrels ensuring the ultimate in fruit expression.

VITICULTURAL DETAILS

Cultivar: 100% Syrah
Vintage: 2017
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.86%
Residual Sugar: 3.2 g/L
Total Acidity: 6.0 g/L
pH: 3.60
Annual Production: 3 400 btls

