



## GLASS COLLECTION SYRAH 2014

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. THE AROMATICS OF THE WINE ARE INTENSE WITH JASMINE, CINNAMON AND BACON COMING THROUGH. THE PALATE IS WELL BALANCED AND TEXTURED WITH SOFT ROUND TANNINS AND A PURE FRUIT CORE SHINING THROUGH WHICH HAS FLAVOURS OF WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY.

### WEATHER CONDITIONS – Simonsberg, Stellenbosch

Flowering and berry set was good.

Vigorous growth happened due to high soil moisture content, which was a result of the wet winter, therefore more canopy management was required.

Rain in November and January meant that we needed less irrigation, but disease pressure was higher and stricter controls were needed.

Ideal dry and moderate conditions reigned during ripening in late January and February.

Cooler March helped with hang time on the vine.

Harvest was 1 week later than normal due to late cold winter.

Stellenbosch had one off the wettest seasons in years, but wine quality is exceptional.

### WINEMAKING

The bunches were sorted and placed whole into the tanks. The tanks were allowed to slowly start fermenting naturally with two to three pump overs a day taking place. Post fermentation, they were given three weeks extended skin contact before being taken down to used French oak barrels for malolactic fermentation. The wine stayed in the barrels for twelve months.

### GRAPE VARIETIES

100% Syrah

### PRODUCTION

2,950 cases – 17,700 bottles

### ANALYSIS

Alcohol: 14% Vol.

pH: 3,7

Total Acidity: 5,2 g/L

Residual Sugar: 2,1 g/L

