GLASS COLLECTION SYRAH 2017

THE GLASS COLLECTION SYRAH HAS ALLURING AROMAS OF FLORAL NOTES, PLUM WITH HINTS OF SPICY FRUIT. THE PALATE EXPRESSES WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY. THIS IS ALL WRAPPED IN A SOFT COMFORTING TEXTURE WITH A LONG FRESH FINISH.

WEATHER CONDITIONS – Simonsberg, Stellenbosch
Winter was late, but cold enough to break dormancy. Very low rainfall hence extremely low soil moisture levels which meant irrigation was key to relieving stress in the vineyard. Good spring which lead to good even bud burst Warm weather for the season with little to no rain. This led to smaller berries and lower bunch mass although there were more bunches The harvest was very earlier The harvest was larger than previous year

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
3,928 cases – 23,567 bottles

ANALYSIS
Alcohol: 14.5% Vol
Total Acidity: 5 g/L
pH: 3.65
Residual Sugar: 1.45 g/L