



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 led 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

