



GLASS COLLECTION SYRAH 2018

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. THE AROMATICS OF THE WINE ARE AN INTRIGUING MIXTURE OF BOTH FLORAL TONES WITH SPICY FRUIT. THE PALATE EXPRESSES WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY ALL SUPPORTED BY A FINE VELVETY TEXTURE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Leaf fall occurred earlier than usual post-harvest due to limited water
Winter only cooled off later with higher than usual temperatures
We only received 80% of expected winter rainfall
Warm spring simulated early cultivars to have even and fast bud burst
Shoot growth varied due to temperature fluctuations which lead to faster suckering
Above average rainfall during flowering and berry set lead to unevenness between berries and bunches
Night time temperatures were cooler during ripening, which lead to good colour and flavour
Harvest started later but sped up mid-season and slow later due to rain showers.
13 February we saw large hail fall, but we had limited damage.
Despite the challenges and small a small harvest we will see great wines

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

3,551 cases – 21,306 bottles

ANALYSIS

Alcohol: 14.5% Vol

Total Acidity: 5.27 g/L

pH: 3,57

Residual Sugar: 1.95 g/L

