



GLASS COLLECTION SYRAH 2015

THE GLASS COLLECTION SYRAH HAS A WONDERFUL BRIGHT AND RICH COLOUR WITH DEEP PURPLE UNDERTONES. THE AROMATICS OF THE WINE ARE A ALLURING MIX OF FLORAL TONES WITH SPICY FRUIT. THE PALATE EXPRESSES WHITE PEPPER SPICE, SPICY PLUM AND DARK BERRY. THIS IS ALL WRAPPED IN A SOFT COMFORTING TEXTURE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Great year although “fast” (early harvest)
Yields for Chardonnay were high
Thanks to sufficient cold units, full dormancy break was achieved.
Bud break occurred 2 weeks early
Warmer days and cooler nights in December caused harvest to be 2 weeks early
Low pH levels and good acids characterise the harvest

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.
Total Acidity: 5,2 g/L
pH: 3,7
Residual Sugar: 2,1 g/L



POINTS & AWARDS

91/100
Tim Atkin
Master of Wine