**Syrah**

**Grenache, Cinsaut, Mourvèdre 2015**

*Wine description*

This deep garnet blend is a medium-bodied red wine with an expressive nose and a soft, lush mouth-feel. The Shiraz gives ripe plum fruit and dark fruit notes on the nose and palate. Grenache softens the palate, adds floral notes and combines with Shiraz to form the backbone of the blend. Mourvèdre adds complexity with savoury, leathery and spicy aromas. Cinsaut lends red fruits and a soft, lush mouthfeel to the final blend. The overall wine shows depth and finesse, but with a lighter body and gentle tannins. Excellent as a sipping red wine, it will also go well with Asian foods, modern fusion cuisine and Italian dishes.

*Vineyards*

The Syrah, Cinsaut and Mourvèdre grapes for our ESSAY red blend come from un-irrigated vineyards grown on shale soils that give them distinctive flavour and texture. The vineyards are situated in the Agter-Paarl area and create a blend characteristic of the region. Grenache grows a distance away, on the border of the Agter-Paarl and Swartland regions, is irrigated and trellised.

*Vinification details*

Grapes were hand harvested at between 24 and 25° balling and fermented over 7 days in stainless steel tanks. All components were lightly wooded in older casks for softer mouth-feel. The wine was made in a delicate, but fruit-forward style. The wine was fined and filtered before bottling.

*Vintage description*

A cold and wet winter in 2014 set the stage for a very good 2015 harvest. Although the conditions were harsh and quite dry during harvest 2015, the yields were quite good and the reds were fantastic. Good ripening conditions made for deeply-coloured reds that were softer and drinkable earlier than other vintages. One of the best red vintages in the last 10 years!