

ESSAY

SOUTH AFRICA

Syrah

Grenache, Cinsaut, Mourvèdre 2016



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 dry winter season in 2015 made for an interesting 2016 harvest. El Niño arrived in the Cape in October 2015 and the following 6 months were virtually without any rain. In our already dry-farmed, arid region the conditions were even harsher. Luckily our bushvine-vineyards could utilise deep roots to dig for water. Yield was low, berries were small and ripening was quick. Overall the grapes were in good condition, disease-free due to the dry and windy conditions and ripened sooner than previous vintages. Alcohols are slightly lower, but fruit and aroma remains intact.

Varietal Blend Syrah 60% Mourvèdre 22% Grenache 15% Cinsaut 3%

Analysis Alc: 14.0% RS: 2.9 g/l TA: 5.9 g/l pH: 3.47

Wine of Origin Coastal Region

Production 2000 x 12 x 750ml

Closure Screw Cap

Grape Source Agter-Paarl