

ALMENKERK WINE ESTATE

SYRAH 2013

SINGLE VINEYARD WINE

The grapes used to make this wine are all from the same block: Liesel, named after the eldest sister of the van Almenkerk family. The block consist of 3 different clones (SH07,SH09,SH22) which each contribute different characteristics to the wine. Our reds get extended hang-time in this cool climate, resulting in fully ripe fruit flavours without getting overripe flavours or extravagant alcohol levels. The rows are north-south facing to achieve optimal solar interception while allowing for the prevailing winds to cool down the vineyard. Meticulous canopy management and precision viticulture are employed to obtain optimum ripeness.

HARVEST NOTES

Picking decisions at Almenkerk are made by tasting the grapes daily during the harvest season. With Syrah, we look for phenolic ripeness with full fruit flavours and ripe tannins. Due to our cool climate this optimum ripeness is reached at moderate sugar (alcohol) levels, while retaining a freshness that stems from the natural acidity.

Harvest takes place early morning to keep the grape temperature low. All grapes are hand-picked into small lug boxes to prevent compaction. Meticulous sorting is done in the vineyard and again at the cellar. Only the intact, healthy berries go into tank. No sulphites or preservatives are used to allow the natural yeasts that occur in the vineyard to survive the process and ferment the juice.

The various clones & vigour-zones are picked & vinified separately to ensure all grapes are picked at its optimum ripeness.



WINEMAKING

The grapes are allowed to soak (cold maceration) for 4 days until the cooling is turned off and natural fermentation starts. Fermentation typically takes 7-10 days at temperatures of 25-28°C.

After alcoholic fermentation the wine is left on the skins for 2-3 weeks, during which the secondary (malolactic) fermentation takes place. The wine is then gently pressed and gravity-fed into small French oak barriques (225L) to mature for 24 months.

During this period all reds are assessed and assigned to a range. Only the best barrels get selected for the Almenkerk range.

TASTING NOTES

The Almenkerk Syrah 2013 has an upfront nose of blackberry & blackcurrant, underbuilt by savoury, meaty characters and a certain elegance that reflect Elgin's cool climate. Complemented by gentle wooding & earthy and spicy tones. The violet undertones give away its cool climate origin. The palate shows clean fruit, spicy, meaty characters. It has a firm, medium bodied structure with a lingering finish.

Our Syrah pairs excellently with reds meats, reductions sauces and refined stews or can be enjoyed on its own.

Will drink youthfully for the next 2-3 years and can be cellared comfortably up to 10 years.

AWARDS & ACCOLADES

- Gold Medal at Concours Mondial de Bruxelles 2016
- Silver Medal at Decanter World Wine Awards 2016
- Double Silver at Top 100 SA Wine Awards

WINE ANALYSIS

T.A	5.5 g/L
pH	3.5
Alcohol	13.95 % alc.
RS	2.6 g/L

VINEYARD

Aspect	Slightly North-East facing valley floor
Elevation	195-202m ASL
Soil type	Medium texture gravelly soils (Tukulu, Klapmuts)
Clones	SH07, SH09, SH22
Rootstock	101-14 Mgt.
Planting year	2005
Ha planted	2.98 ha
Average tons	9.26 tons/ha
Irrigation	Drip irrigation, post-harvest exclusively
Vines per ha	2424 vines (1.5m spacing, 2.75m rows)
Trellis system	5-wire moveable VSP (Vertical Shoot Positioning)
Harvest dates	26 March - 3 April 2013