



GLASS COLLECTION

SYRAH

2016

THE GLASS COLLECTION SYRAH DRAWS ITS INSPIRATION FROM THE NORTHERN RHONE. JUICY AND FRESH, WITH TASTY PLUM AND RASPBERRY COULIS NOTES RACING THROUGH, LINED WITH SUBTLE BLACK TEA AND GRAPHITE NOTES. SHOWS A PRETTY FLASH OF SPICE THROUGH THE FINISH WITH HINTS OF JASMINE.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was late, but cold enough to break dormancy
Low rainfall hence low soil moisture levels which lead to stress later in the season
Ideal spring which lead to good even bud burst
Warm weather especially from end October to end January
This lead to restricted growth, smaller berries and lower bunch mass
The harvest was a week earlier
The harvest was smaller than previous years

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

4,000 cases - 24,000 bottles

ANALYSIS

Alcohol: 14% Vol.
Total Acidity: 5,2 g/L
pH: 3,66
Residual Sugar: 1,7 g/L

