



SYRAH 2016

	<u>Harvest</u>	<u>Bottled</u>	<u>Released</u>
	1 March 2016	12 January 2018	1 August 2018
Planted	2009		
Size	1.07 ha		
Clones	22		
Rootstock	R110		
Soil	Limestone rich		
Row Direction	NW / SE		
Altitude	100m		
Trellis system	7 Wire Perold		
Density	3 333 vines / ha		
Appellation	Lower Duivenhoks River, Cape South Coast		

(8km from the Ocean near a small village called Vermaaklikheid on the South Coast of South Africa)

Fermentation & Maturation:

Inoculated with selected yeast strains from Rhone, France.
Primary fermentation in open fermenters with manual punch downs
@ 22-28 degrees Celsius for 3 weeks. Pressed directly to 225L French Oak
(10% new) where Malolactic fermentation completed naturally. 16 months barrel matured.

A complex and attractive bouquet of plum and black currant with notes of chocolate and roasted cinnamon. The palate shows ripe fruit, slightly smoky and spicy flavours with a velvety mouth feel and lots of length.



12.81% Alcohol: 2.6g/l Residual Sugar: 5.3g/l Total acid: 3.67 pH

Only 4 500 x 0.75L produced

N2, Riversdale, Cape South Coast · PO Box 268, Riversdale, 6670

t: +27 (28) 713 1214 · f: +27 (86) 5600367 · e: admin@baleiawines.com · w: www.baleiawines.com