



THE FOUNDRY

Syrah 2007

Viticulture:

The grapes were sourced from a single vineyard of Syrah situated only 4 km from False Bay on the chilly Atlantic Ocean. The vineyards are planted on low vigour, well drained, granitic origin soils. The vines are managed to retain a healthy balance between grape production and growth and the crop was reduced to 5 tons per hectare.

The mature vines are naturally low yielding and all damaged or unripe grapes were removed before harvest. The fruit was uniformly ripe and was picked on the basis of analysis, taste and vine physiology.

Vinification:

The grapes were de-stemmed and partially crushed directly into custom-made 5 ton stainless steel fermenters. Approximately 10% of the berries remained whole. The first half of fermentation was allowed to proceed naturally, while the second part was completed by neutral Rhone yeast.

The cap was manually punched down twice a day at the beginning of fermentation and then pumped over for the remaining 2 days. At the end of fermentation the wine was pressed and the wine run directly to barrels. The pressed wine was kept separate. The wine underwent natural malolactic fermentation in oak. 300 l "hogsheads" were used and 14% of the barrels were new, the remainder were second fill. It received one racking during the first year of elevage and only the best barrels were selected and bottled after 16 months in oak. The wine was bottled unfiltered and consequently might throw a harmless deposit in the bottle.

Tasting Notes:

Deep, opaque purple-ruby in colour. The enticing perfumed bouquet is exotic with hints of wild herbs, plum fruit and a pronounced savoury and spicy character. The palate is intense and rich with generous ripe fruit and structured, silky tannins. There is a delicious, lingering, fruit and spice aftertaste.

Alcohol : 14%

TA : 5.8g/l

pH : 3.55

RS : 2g/l

For more information please contact:

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