

SYRAH 2013

You say "Shiraz," I say "Syrah" - it's the same grape none-the-less. In France it is known and grown as Syrah, and responsible for some of the Northern Rhone's big, bold red wines. However, in Australia and South Africa it goes by "Shiraz." DNA profiling in 1999 found Syrah to be the offspring of two obscure grapes from south eastern France, Dureza and Mondeuse blanche. Syrah should not be confused with Petite Sirah, a synonym for Durif, a cross of Syrah with Peloursin dating from 1880.

At Glen Carlou we do the fermentation of the Syrah in Open Tanks to avoid bitterness due to reduction. During fermentation we want to expose the juice and skins to oxygen (which we monitor closely). After the fermentation we aged the Shiraz in French Oak barrels for 15months.



Appellation	Paarl
Varieties	Syrah 100%
Harvest Date	February & March 2013
Analysis	Alc: 14% R.S 2.0 T.A 5.7g/l pH 3.43
Fermentation	3-4 weeks in stainless steel and open fermentation tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins
Ageing	15 months: 40% new French oak (225 litre) and 60% second fill French oak (225 litre)
Bottling Date	June, 2016
Optimum Drinkability	2016 to 2022
Enjoy With	The Syrah works particularly well with roasted pork belly and richly braised meats.
Winemaker's Note	Complex and intense bouquet of oriental spice with red berry fruits and a perfumed background of violets, with hints of cinnamon, cloves and white pepper. Lovely structured tannins on the palate exhibit a well balanced wine with blackcurrant overtones and a lingering finish. Very classic style with unmistakable Rhone flavours. This rich, yet soft and spicy wine is best complimented with a lightly spiced or creamy meat dishes. A great vintage for Syrah!