

THE WINERY OF GOOD HOPE

MOUNTAINSIDE SYRAH 2016

IN THE VINEYARD

Our two mature Syrah vineyards are planted on the decomposed granite soils of the Helderberg mountainside overlooking False Bay. Here the vines benefit from the cooling breezes of the famous Cape Doctor, the South-Easterly wind which blows off the ocean only a few kilometres away. The rocky, gravelly soil helps to produce balanced and finely textured wines which show restrained fruit, lovely spice and fynbos notes. Cool nights in the lead up to harvest meant ideal conditions for expressive yet elegant Syrah and wonderful ripeness.

CELLAR

The grapes were hand harvested, crushed and destemmed into large stainless steel fermenters where cold soaking was employed for several days on the skins to promote fruitiness, colour and flavour. Half of the wine was matured in older French oak barrels (3rd, 4th and 5th fill) for 6 months and assembled with the tank matured half before bottling.

TASTING NOTES

This Syrah has typical spiciness and a combination of ripe red fruit and fynbos notes with a soft and supple texture.

TECHNICAL BITS

VARIETAL	Syrah
APPELLATION	Stellenbosch, South Africa
ANALYSIS	Alcohol 13%vol
	Residual sugar 2.1g/l
	Total Acidity 3.9
	Ph 3.64
BARREL AGEING	50% Matured in old, French oak



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