

Syrah Cuvée Ameena 2010

DORRANCE, WESTERN CAPE, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2010 Syrah is a result of two stunning vineyards grown in Perdeberg and Elgin, blended together after the malolactic. The first one brings the backbone as well as the firm tannins, the second, the elegance as well as the pepper character. The grapes are all hand picked into light boxes, brought to the cellar early morning, 100 % de-stemmed then cold soaked for up to a week. The wine will then start its first natural fermentation into open wooden tanks until fully dried then pressed into 500L French oak barrels. The free run will be kept separately from the press juice. This traditional wine is fined but unfiltered, which may deposit sediment and might require decanting.



GRAPES: 100% Syrah

ALCOHOL: 14%

RESIDUAL SUGAR: 3.0 g/L

PH: 3.58

TOTAL ACIDITY: 5.9 g/L

TOTAL SULPHUR: 28 mg/L

ANNUAL PRODUCTION:
1,000 cases X 6/750ml

