

# Syrah Cuvée Ameena 2011

DORRANCE, WESTERN CAPE, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Our hand picked grapes are harvested in the early morning in light boxes and truck down to the cellar. 25% all bunch 75% destem where the fermentation will occur over three weeks in open top tanks. The wine is then gently pressed straight into French oak barrels between 225L and 500L for the Malolactic fermentation to take place as well as maturation. The Syrah is racked a little as possible with a minimum of Sulphur addition through the ageing process.

This flawless 100% Syrah 2011 illustrates the joy of vividly pure sweet fruit underpinned by spicy, supple tannins. Combo of Perdeberg/Elgin grapes creates accessible but elegantly restrained style offering appetising nod to Northern Rhone.

“Cuvée Ameena”, named after the winemaker’s daughter, as been matured in 40% new French oak for 18 months. This traditional wine is fined but unfiltered, which may deposit a sediment and might require decanting.



**GRAPES:** Syrah

**ALCOHOL:** 14%

**RESIDUAL SUGAR:** 2.2 g/L

**PH:** 3.65

**TOTAL ACIDITY:** 5.5 g/L

**ANNUAL PRODUCTION:**  
1,000 cases x 6/750ml

