

SYRAH 2010

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 94% Mourvèdre 6%
Harvest Date	February & March 2010
Analysis	Alc: 14.5% R.S 2.2 T.A 5.6g/l pH 3.6
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	July, 2013
Optimum Drinkability	2013 to 2021
Enjoy With	The Syrah works particularly well with roasted pork belly and richly braised meats.
Winemaker's Note	Our 2010 Syrah exhibits an intense dark rich red colour with a cherry hue to the eye; well integrated red berry fruits of raspberry and cherry with spicy notes of cinnamon, cloves and a little bay leaf can be found on the nose. Juicy plum and red berry fruits dominate the palate with nuances of cloves and lifted spicy notes from the influence of the Mourvèdre on the palate. This rich yet soft and well balanced wine has a long finish which is balanced by persistent tannins and a harmonious acidity. If you are looking for a Syrah to age, you will be rewarded by your patience with this wine.