

SUTHERLAND

VINEYARDS

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Sutherland Syrah 2008

This Shiraz was aged in French oak barrels for 18 months. This wine is tasty and complex; showing black berry flavours with great texture on the palate. There are blackcurrant and fynbos aromas on the nose. Will reward cellaring.

MATURATION

Will develop well for 5 years.

FOOD PAIRING

The spicy character of this wine lends itself to stews and grilled beef.

WINEMAKER'S COMMENTS

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VITICULTURAL PRACTICES

Varietal	Shiraz
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2004, 2005
Plant density	2353 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	9.3 t/ha
Irrigation	Supplementary drip
Picking date	13th March 2008
Grape sugar	25 °B
Acidity	4.85g/l
pH at harvest	3.5

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	18 months in barrel. 30% new French oak, balance 3rd and 4th fill barrels.

WINE DETAILS

Residual sugar	2.1 g/l
pH	3.66
Total acid	5.3 g/l
Alcohol	14.87%
Maturation	Should be drinking well until about 2015