



PREMIUM RANGE

Syrah 2015



APPELLATION:

Jonkershoek Valley, Stellenbosch

VITICULTURE:

Two vineyards blocks from the Jonkershoek Valley were used in the making of the Lanzerac Syrah 2015. The first, D9, was planted in 2003 at 340m above sea-level on Botmaskop, where the soil consists mostly of deep granite and clay. The block covers an area of 2,86 ha and yielded 17,50 tons in 2015. The second block, J13, was planted in 2004 on an area of 1,1 ha and yielded a crop of 6,13 tons.

HARVEST DATE:

Harvesting for both blocks was done at the end of February.

VINIFICATION:

The grapes were picked at 24-25° Balling and hand sorted before it was destemmed and crushed. After 24 hours of cold maceration in tank, the juice was inoculated with commercial yeast strain. A combination of pump-overs and delestage were done twice daily to extract colour. After pressing the grapes, the juice was left in tank for malolactic fermentation. 50% of the Syrah was matured for 16 months in a combination of new, second, third and fourth fill French Oak barrels, while the remainder was left in stainless steel tanks. Both portions were blended and fined just before bottling.

CELLAR MASTER'S COMMENTS:

The Lanzerac Syrah 2015 is the first Syrah from Lanzerac in more than 10 years. It delivers a good extraction of deep colour and aromas of white pepper, coriander, fynbos and red wine poached plums. The complex palate shows layers of ripe red and black berries with an undertone of savouriness.

CELLARING POTENTIAL:

Soft enough to be enjoyed immediately, but will benefit with further maturation for approximately 3 years.

FOOD SUGGESTIONS:

Ideal with a charcuterie platter, paprika-roasted leg of lamb, grilled ribeye steak and lamb shanks in a Syrah jus.

ANALYSIS:

Alcohol:	14,26 %	Total acidity:	5,8 g/l
Residual sugar:	4,7 g/l	pH:	3,5

ACCOLADES:

Top Shiraz Stellenbosch Terrior Awards (2017)
Silver Outstanding IWSC (2017)

