

2015 Kershaw Elgin Syrah

VARIETAL INFORMATION: 100% Syrah made up of clones SH9c, SH22 & SH99.

WINE OF ORIGIN: Elgin, Western Cape, South Africa

TOTAL VINEYARD PRODUCTION: 8.3 tons selected from 5 small parcels of Syrah.

HISTORY: In 2012, owner Richard Kershaw MW established Richard Kershaw Wines to create clonally selected, site-specific, cool climate wine paradigms from apposite noble grapes i.e. ones with the ability to produce world-class examples. SA's coolest wine district, Elgin Valley, reflected these principles benefitting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units and a large diurnal range, enabling the germane grapes, Chardonnay and Syrah and more recently Pinot Noir, to show a sense of place.

VINTAGE: Hand-Picking Dates: 10th – 18th March 2015
Harvest Brix: 23.27 – 23.92

SEASON: Copious rain during the early half of winter and respectable cold units meant the vines underwent decent winter dormancy. A wet yet warmer August resulted in earlier budbreak yet cold evenings kept mildew infections at bay. Cooler nights continued well into spring ensuring an even budbreak and more importantly across all bearers giving better spacing within the eventual canopy. Dry conditions into late spring enabled a perfect flowering and subsequent shoot growth. A dry and warm summer without excessive heatwaves meant that berry set was unhindered and véraison took place 15 days early. Healthy picture-perfect grapes were harvested 2 weeks early capturing fabulous acid levels, purity of flavour and incredible textures. As a net result 2015 has described as a superlative year.

WINEMAKING: The grapes were handpicked under autumnal skies into small lug baskets and then manually sorted on a conveyor before the stems were removed. The destemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into a small 500kg conical hopper and forklifted into open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle pigeage program was charted and the grapes remained on skins for 21-26 days. The wine was then racked to barrel under gravity and the remaining pomace basket-pressed. Malolactic then proceeded in barrel followed by a light sulphuring and 17-month maturation. No finings were necessary and the wine was simply racked and bottled unfiltered.

BARREL SELECTION: A small number of artisanal coopers were selected from Burgundy and Rhone, with only French oak chosen. 45% of the oak was new with the remainder split into 2nd and 3rd fill barrels of which 5 were 500L puncheons and the remainder 228L pièces.

ALCOHOL: 14%. For more information see extended technical sheet available on www.richardkershawwines.co.za

TOTAL PRODUCTION: 7090 bottles all individually marked on the label.

TASTING PROFILE: Subtle, precise style built on fine tannins that educe harmony, freshness with flavours of black skinned fruit, iodine and ground white peppercorns.



Kershaw

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