THE FOUNDRY SYRAH 2016



WINEMAKING NOTE

The grapes were sourced from a single vineyard of Syrah situated only 6 km from False Bay on the chilly Atlantic Ocean. The vineyards are planted on low vigour, well drained, granitic origin soils. The grapes were partially de-stemmed and partially crushed directly into custommade 5 ton stainless steel fermenters. Approximately 30% of the bunches remained whole. The first half of fermentation was allowed to proceed naturally, while the second part was completed by a neutral Rhone yeast. The cap was manually punched down twice a day at the beginning of fermentation and then pumped over for the remaining 3 days. At the end of fermentation the wine was pressed and the wine run directly to barrels. The press wine was kept separate. The wine underwent natural malolactic fermentation in oak. 300 l "hogsheads" were used and 7% of the barrels were new, the remainder were second fill. All the barrels were tight grained French Allier Oak. The wine received one racking during the first year of elevage. The best barrels were selected bottled after 15 months in oak, with no filtration and consequently might throw a harmless deposit in the bottle. The vines are managed to retain a healthy balance between grape production and growth and the crop was reduced to 5.5 tons per hectare. The mature vines are naturally low yielding and all damaged or unripe grapes were removed before harvest. The fruit was uniformly ripe and was picked on the basis of analysis, taste and vine physiology.

APPEARANCE, AROMA AND TASTING NOTE

The Foundry Syrah 2016 is deep, opaque bright purple-ruby in colour. The enticingly perfumed bouquet is exotic with hints of wild herbs, violets, plum fruit and has a pronounced savoury and spicy white pepper character. The palate is intense and rich with generous ripe fruit and structured, silky tannins. There is a delicious, lingering, fruit and spice after taste.

WINE INFORMATION

Country:	South Africa
Region:	Stellenbosch
Wine Type:	Red Wine
Producer:	The Foundry
Wine Name:	Syrah
Vintage:	2016
Principle Grape:	Syrah
ABV (%):	14.00%
Acid (g/L):	5.30
pH:	3.61
Bottle Size:	75cl
Case/Pack Size:	6x75cl

