



STELLENZICHT



2018

ARENITE SYRAH

W.O. Stellenbosch

Practically vibrates with freshness from the whole bunch ferment and mineral acid enlivenment. Liquorice and fresh herbs add complexity to the pallet. Delicious now, with structure to improve.

VINIFICATION

The grapes are hand harvested in the morning. Approximately half the grapes are whole bunch fermented with fermentation lasting 10-12 days. The wines are pumped over three times a day with extended skin contact after fermentation for the whole bunch ferments. The grapes are pressed and racked to barrel. The wine is then matured in French oak barrels, with minimal new oak, for up to 17 months before blending and bottling.

ANALYSIS

Alcohol (%/vol): 14.79%

Total acid (g/l): 6.18 g/L

Residual sugar (g/l): 2.82 g/L

pH: 3.60

BOTTLES PRODUCED

6 000