Black Elephant Vintners

Wine: Amistad Syrah 2014

Wine of Origin: 100% Franschhoek

Bottling date: 11 May 2017

Production: 5600 x 750ml

Technical Analysis:

Alcohol Extract Ph TA VA FSO2 TSO2 RS

13.74%vol. 29.8g/l 3.62 5.65g/l 0.68g/l 42mg/l 110mg/ 1.47g/ll

Source of Grapes:

The fruit for our 2014 Amistad Syrah was selected from five vineyard sites in the Franschhoek valley. Each vineyard is selected to contribute a specific profile to the final blend ie. colour, tannin, fruit or spice.

Harvest dates: Mid Feb – Mid March 2014

Winemaking:

All our fruit were hand picked and chilled in our coldroom over night. The following day they are destemmed and transferred to 500kg fermentation bins or barrel for fermentation. We do not crush our berries and 15-40% wholebunches are added to each ferment. 30mg/l SO2 is added at this stage and no other chemical additions (acid,enzymes or tannins) made. The grape must is allowed to macerate for 3-4days before fermentation starts spontaneously. Fermentation lasts for 7-12days at a maximum of 28°C. To extract colour, flavour and tannin from the grape skins the must is mixed by hand 2-3 times daily according to extract and tannin development. A short post ferment maceration is allowed to soften and focus tannins. At this stage the wine is drained and the skins pressed using our old basket press and transferred directly to barrel for malolactic fermentation and maturation. After completion of malolactic fermentation the wine receives a racking to remove solids and a SO2 addition before being laid down for a 12month maturation period. At this stage the final blend is assembled and allowed to mature for a further 15months prior to bottling. The wine received a light egg white fining and filtration before bottling, decanting is recommended within the first 3-5 years.

Maturation:

The wine was matured for 27months in a combination of 225,300 and 500l French oak barrels. 10% new and the balance 5-8years old.

Tasting note:

The cooler and wetter 2014 season produced a lighter style of Syrah with only 13.7%vol Alc. The shows notes of black currant, ribena, , dried herbs and cured meats The palate is light and elegant with flavours of cherry, oaksmoke, black fruits and savoury spice. Best served a 16-18°C and will benefit from decanting in the first 3-5years.

CHEERS!