Black Elephant Vintners

Wine: The Back Roads Petite Sirah 2015

Wine of Origin: 100% Franschhoek “Matoppie”

Bottling date: 22 August 2016

Production: 1100 x 750ml

Technical Analysis:

Alcohol Extract Ph TA VA FSO2 TSO2 RS

14.36%vol. 34.5g/l 3.28 6.42g/l 0.58g/l 40mg/l 97mg/l 1.48g/l

Source of Grapes:

The fruit for our The Back Roads Petite Sirah 2015 was selected from a single vineyard growing on the slopes of “Matoppie” in the Franschhoek Valley. The vineyard sits on a North- East facing slope and grows in beautiful decomposed Table Mountain sandstone.

Harvest dates: 3 March 2015

Winemaking:

All our fruit is handpicked and chilled in our cold room overnight. The following day they are destemmed and transferred to 500kg fermentation bins or barrel for fermentation. We do not crush our berries and 30% whole bunches 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 12months maturation period. At 9months the final blend was assembled and allowed to mature for a further 3months 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 16 months in used (5-8year old) French oak barrels.

Tasting note:

This is our 3rd vintage of the “Matoppie” Petite Sirah, and yet again this wine is not about elegance or finesse, it’s about guitars and drums. The nose has a powerful grape like aroma with loads of black currant, pepper and tobacco leaf. The palate is dense with intense flavours of dark chocolate, black fruits, crushed pepper and cassis with a healthy dose of tannins and bright acidity. Decanting recommended. CHEERS!