



AETERNITAS

THE DIVINE PERSONIFICATION OF ETERNITY

W I N E S

Syrah 2007

VITICULTURE

Grapes sourced from single vineyard on the slopes of Stellenbosch Mountain. Although same vineyard, three different clones used. Grapes hand picked and primary sorting done by hand. Grapes left in cold storage before sorting begins.

VINICULTURE

Judicious sorting by hand results in only the healthy grapes going into the tanks. Natural/wild fermentation starts after 48 hours, and is carefully monitored. The wine was left on skins for 30 days following alcoholic fermentation. This is done to achieve maximum extraction and colour stabilization. Gentle pressing in a traditional basket press, and wine was racked into barrel where malolactic fermentation took place over a period of a month. Thereafter wine was racked once off it's heavy lees, barrels washed and the wine racked back to barrels for maturation.

MATURATION

Total of 17 months, 43% new wood.

TASTING NOTES

Good, intense colour. Nose relatively shy at first, but opens up in the glass. Notes of cinnamon, combined with black fruit. Delicate savoury notes with underlying vanillins. Quite sharp on the palate, but mellows out with rich black fruit, hints of pepperiness. Good integration of wood tannins. Long, dry finish.

ANALYSIS

Analysis as done by the Wine and Spirit Board:

Alcohol: 14.83%

Total extract: 33.3g/l

Residual Sugar: 3.9g/l

Sugar Free Extract: 29.8g/l

Total Acidity: 6.5g/l

TSO₂: 107mg/l

FSO₂: 13mg/l

pH: 3.50

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