



Tamboerskloof John Spicer Syrah 2016

Technical Notes

GRAPES	100% Syrah Clone SH470 Ex Kleinood (Stellenbosch) Block 7
ASPECT	North Facing
ALTITUDE	198m above MSL
DISTANCE FROM SEA	18km
SOIL TYPE	Tukulu
ROOTSTOCK	101-14
VINES ESTABLISHED	2001
TRELLISING	7 Wire Perold System
PRUNING	2 Bud Spurs
HARVEST DATE	14 March 2016
BOTTLING DATE	23 January 2018
WINEMAKING RECORD	The grapes are hand picked from a select portion of a single vineyard block, hand sorted three times before going into stainless steel fermenters where a combination of state of the art winery technology and old-style wine making techniques take care of designing this unique, hand crafted wine. Fermented at 26.5°C for 14 days.
BARREL MATURATION	Eighteen months in 300 litre French oak barrels 15% first, 35% second and 50% third fill.
WINE ANALYSIS	
Alcohol	14,78 % volume
Total Acid	5.8 g/l
pH	3.35
Residual Sugar	2.7 g/l
Cellaring Potential	15 + years
WINE MAKER'S COMMENTS	The Tamboerskloof John Spicer Syrah 2016 has a medium ruby colour. On the nose plum and wild bramble aromas are followed by charming violets and fynbos with spices and black pepper also prevalent. The entry is youthful with an amazingly generous middle palate with loads of texture and fresh acidity. The follow-through of fruit from nose to palate is excellent. The finish is powerful with great oak integration and new leather and tobacco notes. A powerfully elegant wine.
FOOD PAIRING	The wine pairs well with red meat and game flavoured with herbs, berry coulis or smokey spices as well as sweeter dishes of pork, duck or spiced Asian styled dishes accompanied by plum sauces and good company.