

RUSTENBERG WINES

STELLENBOSCH SYRAH 2004

INTRODUCTION

Made from fruit from the Buzzard Kloof vineyard site that was planted with French clones of Syrah imported before the turn of the century. The name 'Buzzard Kloof' arose from the Jackal and Steppe Buzzards that can be seen circling the thermal currents above the kloof (ravine) within which the vineyard is situated. This Syrah is unique in that it planted on one of the coolest and least sun exposed slopes on Rustenberg, resulting in a long, late ripening process and consistently produces the most structured and full bodied Syrah on the property. We recommend decanting this wine before serving.

VINTAGE

A dry Winter in 2003 meant the vines struggled in early spring and were relieved with rain in late Spring. While the rest of the season was fairly cool and balanced, the dry Winter set the vines and the flowering back, and coupled with an early on-set of Winter, made this a difficult vintage. A generous irrigation regime in Spring and very selective green harvesting of a big initial crop meant that we produced a small but very good quality crop of fruit in 2004. The wines of 2004 are medium-bodied, elegant and understated.

VINEYARDS

Wine of Origin	Simonsberg, Stellenbosch
Varietal Blended	100% Syrah
Soil Types	Decomposed Granite
Trellising/Pruning System	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
Irrigation Type	Minimal Drip Irrigation
Picking Method & Date	Hand Picked, March 2004

WINEMAKING

Extraction Method	Crushed and De-stemmed Fruit, Pumped Over During Ferment
Fermentation Vessel	Stainless Steel
Yeast	Wild (Uninoculated)
Extended Maceration	For +- 7 days
Oak Aging	100% aged for 16 Months
Age and Type of Oak	100% 2nd & 3rd fill French 225L barrels
Fining Agents Used	Egg Whites (Albumen)
Final Analysis	Alc v/v: 14.75% (14.5% on label) TA 5.63g/L pH 3.71 RS 2.63g/L
Bottling Date	December 2005

WINE

Tasting Note	Deep purple inky hues. Hugely impressive aromatic spectrum reminiscent of great Rhône wines. The aromas start off savory and meaty, after which they develop a very concentrated and complex perfume and spice notes with cloves, cinnamon and violets being prominent. The palate entry exhibits tremendous concentration of flavor and fruit tannin, which finishes fresh and dry.
Aging Potential	Up to 10+ years from vintage under ideal cellaring conditions

ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
92 Points	Wine Spectator	August 2007
91 Points	Steve Tanzer's International Wine Cellar, Online Edition	2007
4 ½ Stars	John Platter Wine Guide	2008

