

# RUSTENBERG WINES

## STELLENBOSCH SYRAH 2007

### 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

Following a normal cold, wet Winter in 2006 even bud-burst was achieved in Spring followed by a great berry set and a large crop on most vines. January, however, presented a number of heatwaves and sped ripening up rapidly only to be tempered by rains in February and March. This was a harvest of two halves – warm conditions for the whites and cooler conditions for the reds. Experience and patience helped us create great quality wines under these tough conditions.

### VINEYARDS

<b>Wine of Origin</b>	Simonsberg, Stellenbosch
<b>Varietal Blended</b>	100% Syrah
<b>Soil Types</b>	Decomposed Granite
<b>Trellising/Pruning System</b>	VSP (Vertical Shoot Positioned), 2 Node Spur Pruned
<b>Irrigation Type</b>	Minimal Drip Irrigation
<b>Picking Method &amp; Date</b>	Hand Picked, March 2007

### WINEMAKING

<b>Extraction Method</b>	Crushed and De-stemmed Fruit, Pumped Over During Ferment
<b>Fermentation Vessel</b>	Stainless Steel
<b>Yeast</b>	Cultured Active Dry Wine Yeast
<b>Extended Maceration</b>	For +- 7 days
<b>Oak Aging</b>	100% aged for 20 Months
<b>Age and Type of Oak</b>	40% New; 60% 2nd & 3rd fill French 225L barrels
<b>Fining Agents Used</b>	Egg Whites (Albumen)
<b>Final Analysis</b>	Alc v/v: 14.75% (14.5% on label) TA 5.63g/L pH 3.71 RS 2.63g/L
<b>Bottling Date</b>	January 2009

### WINE

<b>Tasting Note</b>	Deep purple inky hues. 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.
<b>Aging Potential</b>	Up to 12 years from vintage under ideal cellaring conditions

### ACCOLADES

AWARD	COMPETITION/PUBLICATION	YEAR/EDITION
5 Stars	John Platter Wine Guide	2010

