

# RUSTENBERG WINES

## STELLENBOSCH SYRAH 2008

### 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

The Winter of 2007 was colder than usual, with more rain than in previous years: This boded well for good bud-break during the cool Spring. The rain in February and March slowed the harvest down, and this combined with strong winds made 2008 a challenging vintage in the vineyards. Cooler nights and warmer days took us into the harvest period, with a greater number of days reaching above 30°C than in the previous 4 years. Despite these challenges, even ripening and consistent grape condition for both white and red varieties were achieved in a warm vintage, resulting in ripe, expressive whites and fruit-forward, bold reds.

### 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 2008                             |

### 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: 14.29% (14% on label) TA 5.3g/L pH 3.63 RS 3.3g/L |
| <b>Bottling Date</b>       | 18 December 2009   |

### WINE

|                        |  |
|------------------------|--|
| <b>Tasting Note</b>    | The aromas are initially savoury and meaty, developing into a very concentrated and complex perfume with prominent spicy notes of cloves, cinnamon and violets. The palate entry exhibits tremendous concentration of flavour and has gratifying length. |
| <b>Aging Potential</b> | 8 – 10 years from vintage under ideal cellaring conditions   |

### ACCOLADES

| AWARD                                    | COMPETITION/PUBLICATION     | YEAR/EDITION |
|--|-----------------------------|--------------|
| 91 Points                                | Robert Parker Wine Advocate | 2011         |
| 4 ½ Stars                                | John Platter Wine Guide     | 2011         |
| Top Shiraz for Simonsberg & Stellenbosch | SA Terroir Wine Awards      | 2011         |

