



SIMELIA SYRAH 2013

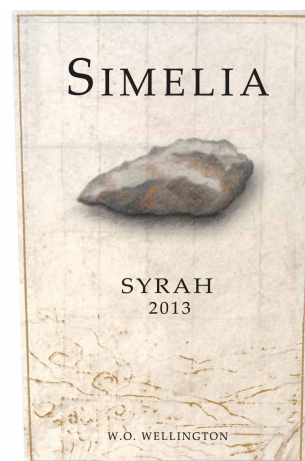
Alcohol 14,0 % vol, Residual Sugar 2.2 gm/l, Total Acidity 6.10 gm/l, pH 3.65

Wellington, South Africa

Woestkloof Estate is located on the gentle slopes of Groenberg mountain, where the interaction of the terroir and climate creates ideal growing conditions for our single vineyard Merlot. The warm summer sun ripens the grapes, and cooling mountain winds at night regulate the ripening process.

Origin: Wellington

CULTIVAR	Syrah 100%
BOTTLING DATE	9 September 2014
RELEASE DATE	January 2015
TOTAL PRODUCTION	2,820 bottles
SINGLE BLOCK SIZE	1,1 HA
PLANTED	1980
SOIL	Decomposed Granite with traces of Table Mountain Sandstone
STYLE OF WINE	Barrel Matured Red Wine
WOOD MATURATION	New French Oak 1st and 2nd fill French Oak



THE CLIMATE OF 2013

A classic Cape winter in 2012 followed by a mild spring and warm summer, which allowed for optimal vegetative growth with a normal flowering period. During and after the flowering period, the South Easterly winds started blowing which assisted in purifying the air from potential diseases.

Fortunately the winds did not affect the flowers and a decent crop emerged. During November and December the summer sun was in full swing, providing dry weather for optimal ripening conditions. As this was our first personal harvest of these old vineyards, we were delighted to harvest a decent crop of 4 tons per vineyard with healthy ripe grapes at the beginning of February 2013.

Our harvesters hand selected the best grape bunches in the vineyard and a further selection took place on the selection table at the cellar prior to crushing. The intensity of the colour of the grape juice was incomparable to most other wine regions. We consider the harvest of 2013 to be a classic harvest and certainly a very exciting one for the entire Simelia team.

VINIFICATION AND AGEING

The clusters were hand-picked into 18-kg crates and then selected and sorted by hand before destem, and finally softly crushed. All grapes come exclusively from our own single vineyard block situated on our farm at 250m altitude above sea level.

Fermentation took place in stainless steel tanks at temperatures between 26-30°C for one week, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in French oak barrels, 10% new and 90% second and third filled barrels. The wine then remained in barrels, in temperature-controlled cellars for about 18 months. After bottling, the wine aged a further 3 months prior to release.

TASTING NOTES

An intense and spicy Syrah from the beautiful mountain slopes of Wellington, historically known for its special terroir for Syrah, where cool nights and warm days prevail. With its deep ruby red colour, this full bodied Syrah displays a soft taste and dense structure, very juicy with early maturation.