



CASA SIMELIA SYRAH 2018

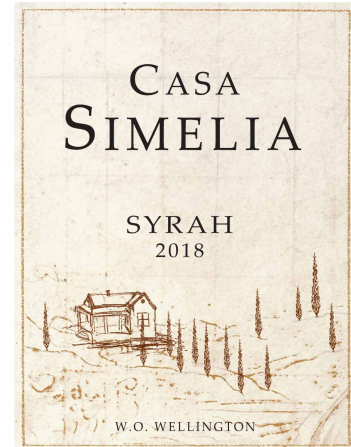
Alcohol 14,5 % vol, Residual Sugar 2.2 gm/l, Total Acidity 5.20 gm/l, pH 3.53

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	100% Syrah
BOTTLING DATE	2 October 2019
RELEASE DATE	May 2020
TOTAL PRODUCTION	7,051 bottles
SINGLE BLOCK SIZE	1,1 HA
PLANTED	1980 + 2014
SOIL	Decomposed Granite with traces of Table Mountain Sandstone
STYLE OF WINE	Barrel Matured Red Wine
WOOD MATURATION	New French Oak 3 rd and 4 th fill French Oak



THE CLIMATE OF 2018

The drought, which hampered the Cape, was probably the worst in over 100 years. The Cape experienced serious water shortages and restrictions were put in place to manage the water reserves. The harvest season for most wine farmers was very challenging due to the drought and water restrictions. In general, the wine industry experienced a dip in production for the 2018 vintage, but with good quality.

Fortunately our farm water reserves were more than adequate for our three vineyard blocks. They received enough water throughout the growing season and they were disease-free due to the dry conditions. Our yield increased from the previous year, but it must also be mentioned that our young Syrah block was in full swing, which produced an exceptional yield and quality.

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 10 days, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in French oak barrels, 10% new french oak, 30% first and 60% second, third and fourth filled barrels. The wine then remained in barrels, in temperature-controlled cellars for 12 months. After bottling, the wine aged a further 6 months prior to release.

TASTING NOTES

A fruit-driven wine with touches of spice. Barrel-matured for 12 months in French oak. The refreshing palate offers a lovely finish with fine acidity. A beautiful wine to be enjoyed with family and friends.