



Syrah Cuvée Ameena

Blend of two vineyards, from two great regions, Perdeberg. Known for its rich and concentrated Syrah and Elgin for its cooler climate giving dense and vibrant wines

Both combined gives a wine perfectly balanced wine. Round and fresh and aged in 100% French oak. You will love those spicy notes and griottes.

Latest release (2016)

This flawless 100% Syrah 2016 illustrates the joy of vividly pure sweet fruit underpinned by spicy, supple tannins. Combo of Perdeberg/Elgin grapes, this beautiful Syrah is an elegantly restrained style offering an appetizing nod to Northern Rhone.

Vinifications

Fermented using only native yeasts and 100 whole bunch. The total time in tank was 21 days with a 9 day post-fermentation maceration in open fermenters. The wine was then transferred to 500l barrels (10% new) where it remained for 24 months before bottling.

Analyses

*Ph 3.59
TA 6.5
Alcohol 13.5*

*Total SO2 110
RS 2.5*