

# JOUBERT-TRADAUW

WINGERDE EN KELDER



## JOUBERT-TRADAUW SYRAH 2015

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Owner & Address	Meyer Joubert, Tradouw Vallei, Barrydale, 6750, RSA 33°55' 26.4" S / 020°35' 40.6" E
Varieties	Syrah, modern upright trellis   7 wires
Appellation & Yield	W.O. Tradouw, 8 tons per hectare
Alt & Orientation	455m, South facing slope 50km from Ocean
Soil Type & Rain	Karoo shale, well-drained clay, 300mm rain per annum. Drip irrigation
Climate	Continental: Dry summer days with cool evenings. Cool ocean breezes flow freely into the valley & extend ripening
Maceration	3 Days at 8 degrees Celcius
Fermentation	Hand-punched down, wild yeast (natural) for 12 days
Ageing	Fourteen months, 300/500L French barrels, 30% new / 30% 3rd 40% 4th fill
Filtration	No fining or filtration   naturally made wines
Production	7 300 Bottles
Winemaker's Notes	An excellent example of a fresh yet complex Syrah. A full and lively effect on the palate with a spicy cherry note and hint of guava. Earthy minerality, soft tannins and good acidity followed by a lingering finish.
Serving advice	Enjoy this wine as aperitif with friends and family. Very versatile, its fruitiness and fresh acidity make it a great companion for most food dishes. Cellar. Decant.
Analysis	Alcohol 13.5% TA 5.6 g/l pH 3.48 R.S. 1.9 g/l VA 0.45 g/l FSO2/TSO2 25/95 mg/l

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*Taste the Klein Karoo*

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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