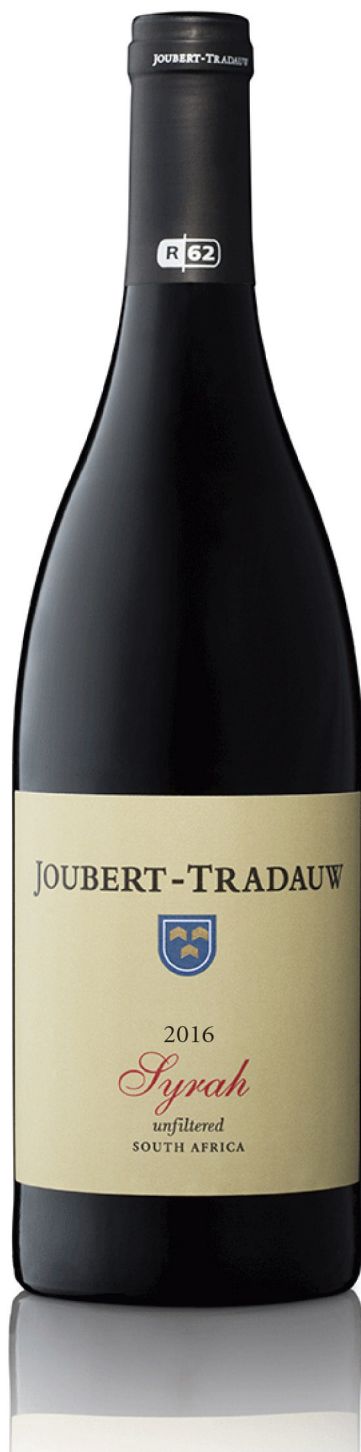


JOUBERT-TRADAUW

WINGERDE EN KELDER



JOUBERT-TRADAUW SYRAH 2016

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 the ocean
Soil Type & Rain	Karoo shale, well-drained clay, 300mm rain per annum. Drip irrigation
Climate	Continental: Dry summer days with cool evenings. A cool ocean breeze flows freely into the valley & extends ripening
Maceration	3 Days at 8 degrees Celcius
Fermentation	Hand-punched down, wild yeast (natural) for 12 days
Ageing	Eighteen months, 300/500L French barrels, 30% new / 30% 3rd 40% 4th fill
Filtration	No fining or filtration naturally made wines
Production	12 000 Bottles
Winemaker's Notes	An excellent example of a fresh yet complex Syrah. A full and lively palate with spicy cherry notes and a savoury hint. Earthy minerality, soft tannins and good acidity followed by a lingering finish.
Serving advice	Enjoy this wine with friends and family. A versatile wine, its fruitiness and fresh acidity make it a great companion for most food dishes. Try this wine with seared tuna. Cellar and decant before drinking.
Analysis	Alcohol 14% TA 5.5 g/l pH 3.54 R.S. 2.5 g/l VA 0.55 g/l

Taste the Klein Karoo

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA