

JOUBERT-TRADAUW

WINGERDE EN KELDER



JOUBERT-TRADAUW SYRAH 2017



OWNER & ADDRESS	Meyer Joubert, Tradouw Valleï, Barrydale, 6750, RSA 33° 55' 26.4" S / 020° 35' 40.6"
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	5 000 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. Drink through to 2028.
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 14.5% TA 5.8 g/l pH 3.54 R.S. 1.3 g/l

Taste the Klein Karoo

TRADOUW VALLEY | WESTERN CAPE | SOUTH AFRICA

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