

2014 Kershaw Elgin Syrah

VARIETAL INFORMATION: 100% Syrah made up of clones SH9c, SH22 & SH99.

WINE OF ORIGIN: Elgin, Western Cape, South Africa

TOTAL VINEYARD PRODUCTION: 7.2 tons selected from 5 small parcels of Syrah.

HISTORY: In 2012, owner Richard Kershaw MW established Richard Kershaw Wines to create clonally selected, site-specific, cool climate wine paradigms from apposite noble grapes i.e. ones with the ability to produce world-class examples. SA's coolest wine district, Elgin Valley, reflected these principles benefitting from higher altitude, ocean proximity, specific cloud cover sequencing, high cold units and a large diurnal range, enabling the germane grapes, Chardonnay and Syrah and more recently Pinot Noir, to show a sense of place.

VINTAGE: Hand-Picking Dates: 1st – 4th April 2014

Harvest Brix: 20.98 – 22.68

SEASON: An exceptionally wet and cold winter resulted in excellent winter dormancy. Further wet and cold conditions continued late into spring retarding budburst by several weeks. Although disease incidence was higher, the warmer weather that eventually arrived in December enabled the vines to recover. An incredibly wet January kept growers on their toes but February's warm, sunny weather allowed véraison to proceed late but under ideal conditions. The wet soils meant that growth was put into shoots rather than bunches, which despite hindering sugar accumulation, did mean an excellent slow phenolic ripeness made even slower by cooler conditions in early March. This double whammy of slow flavour accrual and preservation of high natural acidity has meant 2014 is one of the most elegant and delicate wines released under the Kershaw labels with lower alcohols and finer tannins.

WINEMAKING: The grapes were handpicked under autumnal skies into small lug baskets and then manually sorted on a conveyor before the stems were removed. The destemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into a small 500kg conical hopper and forklifted into open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle pigeage program was charted and the grapes remained on skins for 21-29 days. The wine was then racked to barrel under gravity and the remaining pomace basket-pressed. Malolactic then proceeded in barrel followed by a light sulphuring and 17-month maturation. No finings were necessary and the wine was simply racked and bottled unfiltered.

BARREL SELECTION: A small number of artisanal coopers were selected from Burgundy and Rhone, with only French oak chosen. 50% of the oak was new with the remainder split into 2nd and 3rd fill barrels of which 5 were 500L puncheons and the remainder 228L pièces.

ALCOHOL: 13.00%. For more information see extended technical sheet available on www.richardkershawwines.co.za

TOTAL PRODUCTION: 5781 bottles all individually marked on the label.

TASTING PROFILE: Subtle, precise style built on fine tannins that educe harmony, freshness with flavours of black skinned fruit, iodine and ground white peppercorns.



Kershaw

WINES OF ELGIN



Elgin. The cooler place to be