

# 2021 Kershaw Groenland Bokkeveld Shale SH9c

VARIETAL INFORMATION: 100% Syrah made from clone SH9c.

WINE OF ORIGIN: Groenland Mountain, Elgin, Western Cape, South Africa.

SOIL: Bokkeveld Shale.

TOTAL VINEYARD PRODUCTION: 650 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for these Deconstructed Syrahs stems from my belief that the Elgin region boasts credentials that make it world-class. To bolster these regional credentials, I have set out to prove that Elgin has both signature grapes and specific 'terroirs' (meso-climates) that reflect intra-regional distinctions. To fully comprehend this, it is necessary to dig deeper into the DNA that makes up our region. To elucidate this, I have decided to make these Syrah wines that have each been selected from a specific vineyard and an individual clone. Importantly, this is an ongoing story that will unfold over the coming years.

VINTAGE: Hand-Picking Dates: 8th April 2021.

Brix at Harvest: 23.2

SEASON: 2021 was an outstanding vintage, cooler and later than the ten-year average. During the 2020 post-harvest period, soil water reserves were reasonable, allowing the vines to build up reserves successfully as we headed into winter. Budding occurred in late August, but Shiraz was affected by cool late-winter and early-spring conditions, resulting in greater unevenness. A cool early Spring with wetter conditions kept the soils cool, delaying the growth of immature shoots by up to 3 weeks. Flowering and fruit set was characterised by continuous cool conditions with frequent rain showers. Veraison occurred 2-3 weeks later than average, giving a much longer hangtime than normal, and harvesting began in late February, but the Syrahs came in in April. The wines themselves have a fabulous pH with high acidity and perfumed flavour profiles; alcohols are somewhat lower than average, in fact, the lowest since I began making wine.

WINEMAKING: The grapes were handpicked and manually sorted on a conveyor before the stems were removed. The destemmed berries were dropped uncrushed into small 500kg open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle delestage program was charted, and the grapes remained on skins for up to 15 days. The wine was then racked to barrel under gravity and the remaining pomace basket pressed. Malolactic proceeded in barrel followed by a light sulphuring after which the wine was racked off malolactic lees and returned to clean barrels for an 11-month maturation. No fining is usually necessary, and the wine was racked and lightly filtered before bottling.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and the Rhone, with only French oak chosen. For the Deconstructed Syrah we used around 100% new oak.

ALCOHOL: 12.72% RS: 1.8 g/l TA: 5.4 g/l pH: 3.57

TASTING PROFILE: The aromas are expressive with black fruits, mocha, espresso foam, vanilla pod and mineral, all sprinkled in ground black pepper. The entry is deep and focused with a satin texture that morphs to grippy tannin and a mineral edge. A lively acidity and salty note support the wealth of ripe flavours with chocolate swirls, blackberry, baking spices, fynbos, dried earth, and toast all melding to give a compelling, complex wine that is persistent on the finish with a grapefruit skin twist.



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