

# 2020 Kershaw Elgin Syrah

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

**WINE OF ORIGIN:** Elgin, Western Cape, South Africa.

**TOTAL VINEYARD PRODUCTION:** 7.9 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 Pinot Noir, to show a sense of place.

**VINTAGE:** Hand-Picking Dates: 1st April – 15th April 2020

Harvest Brix: 22.3 – 25.1

**SEASON:** The winter preceding the 2020 vintage was cooler than average helping leaf fall occur later and enabling a proper accumulation of nutrient reserves. Budburst and initial growth were very even partly due to the milder-than-usual September weather. Elgin experienced hail damage in pockets of vineyards, though fortunately, these incidents occurred early enough (before véraison) and therefore didn't harm the quality. As November turned to December, there were constant blustery conditions in Elgin with steady drizzle, showers and cool weather conditions. These conditions controlled the vigour and positively affected the restriction of vegetative growth and berry size. High soil moisture and regular light rain showers – coupled with relatively cool day and night temperatures during January and February - delayed the ripening process significantly. When the Government announced the nationwide lockdown on 26 March 2020, we were still in the middle of harvest and after a few days of intense negotiations were able to finish off the season successfully.

**WINEMAKING:** The grapes were handpicked under autumnal skies and then manually sorted on a conveyor before the stems were removed. The de-stemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into a small 500kg conical hopper and being 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. Importantly, each clone and soil type were microvinified as separate batches. Overall, the average in 2020 was 43% new oak with 47% in 228 l; 38% 500 l, and 15% breathable eggs.

**ALCOHOL:** 13%.

**TOTAL PRODUCTION:** 7810 bottles, 20 Magnums.

**TASTING PROFILE:** A myriad of bright, enticing aromas that oscillate between dried lucerne flowers, Japanese green pepper, toast and allspice. Medium weight, the wine has a linear palate shape, soft powdery texture and fresh acidity. It is an elegant wine with a beautiful interplay between its lifted flavours, depth of concentration and fine sandpaper tannins. A real depth of flavour with a dry, smooth extended finish will reward those who cellar this vintage for the next 5-8 years.



Elgin. The cooler  
place to be

