

2017 Lake District Cartref SH22

RANGE: Deconstructed

VARIETAL INFORMATION: 100% Syrah made up of clone 22.

WINE OF ORIGIN: Lake District, Elgin, South Africa.

SOIL: Cartref, of granitic origin with Quartz

TOTAL VINEYARD PRODUCTION: 350 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for the Deconstructed Range 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, as well as specific 'terroirs' / meso-climates that reflect intra-regional distinctions. To fully comprehend this, it is necessary to dig deeper into the nuances/DNA that make up our region. To elucidate this, I have decided to make 3 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: 21st March 2017

Harvest Brix: 23.8

SEASON: Whilst 2017 experienced a cool winter to enable good vine dormancy, the rainfall was low and followed similar conditions felt in 2015 and 2016. Budbreak took place in ideal warm sunny conditions whilst flowering was a touch earlier than normal; strong blustery winds meant pollination took longer to complete. As a result, berry set was uneven leading to some smaller berries that despite a lower yield did have good concentration of flavours. Despite expecting an early harvest an unusually cool December slowed down ripening whilst some January rain during veraison helped nourish the soils and more importantly, help the vine focus on grape ripening rather than foliage & root growth. Harvest took place in the third week of March. Importantly, night time temperatures were cooler than usual enabling better colour and flavour formation, retention of acidity and steady phenolic ripeness. The net result is wines with fabulous natural acidity, pure and penetrating fruit flavours and fine powdery 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 22 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, all from Burgundy and the Rhone, with only French oak chosen. Importantly this wine was micro vinified as a separate batch. Over the years we have developed an algorithm to ascertain which coopers work best and how many new and used barrels are utilised. In 2017 50% was new oak; 50% 228 litre- & 50% 500 litre-barrels.

ALCOHOL: 13.93%.

TOTAL PRODUCTION: 552 bottles, 30 Magnums and 2 Double Magnums were produced.

TASTING PROFILE: Sourced from a single parcel in the western part of Elgin, the 22 clone produces fuller, well coloured yet finely structured wines. They tend to be more concentrated as yields are low with more black fruit, black pepper and meaty notes. The Cartref soils, a mixture of decomposed granite, pebbles and quartz, add gracefulness and heighten the fruit intensity.



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