

2018 Lake District Cartref SH22

RANGE: Deconstructed

VARIETAL INFORMATION: 100% Syrah made up of clone SH22.

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

SOIL: Cartref, of granitic origin with Quartz.

TOTAL VINEYARD PRODUCTION: 712 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: 3rd April 2018

Harvest Brix: 23.7

SEASON: The trend of below average winter rainfall, begun in the winter of 2015 persisted in the winter of 2017. Thus, soils were drier and cover crops less established. This must be seen in the context of Elgin being one of the most reliable areas with regards rainfall and the storage thereof. So even a reduction in our normal pattern still left us much better off than the rest of South Africa's wine areas. What did cause a reduction in our seasonal yield was wet, cool and windy weather during flowering. However, this affected the earlier ripening varieties and thankfully the Syrah was largely spared as it flowered in early November. There were some hot days but no damaging heatwaves and on average the growing season was cooler resulting in smaller berries. In what seems to have become a trend, we again experienced sporadic showers during the growing season, providing some relief in terms of water, vapour pressure deficit and temperature. There were however reports of hail damage from some parts. The cooler weather meant slower ripening, and this allowed the vines to accumulate the important secondary metabolites that are the hallmark of noble cultivars interacting with well-matched terroir.

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 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 days. The wine was then raked 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 raked 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 2018 50% was new oak; 30% 228 litre & 70% 500 litre barrels.

ALCOHOL: 13.93%.

TOTAL PRODUCTION: 723 bottles, 24 Magnums & 2 Double-Magnums.

TASTING PROFILE: Sourced from a single parcel in the western part of Elgin, the SH22 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, adds gracefulness and heighten the fruit intensity.



Kershaw

WINES OF ELGIN



 @RKershawWines

 @richardkershawwines

 RKershawWines

Elgin. The cooler place to be