

Essay

Syrah / Mourvèdre
Grenache / Cinsault
2017



Wine description

This is a medium-bodied blended red wine with an expressive nose and a soft, lush mouth-feel. Shiraz gives ripe plum and dark fruit notes on the nose and palate. Grenache softens the palate, adding floral notes and together with the Shiraz forms the backbone of the blend. Mourvèdre adds complexity with savoury leather and spice aromas. Cinsault gives red fruit notes and a soft, lush mouth-feel to the final blend. Overall, the wine shows depth and finesse, but with gentle tannins.

Vinification details

Grapes were hand-harvested at between 24 and 25° balling and fermented over a 7-day period in stainless-steel tanks. All components were lightly wooded in older casks for a softer mouth-feel. The wine was made in a delicate but fruit-forward style. Fining and filtration was done prior to bottling.

Vineyards

The Syrah, Cinsault and Mourvèdre grapes for our ESSAY red blend come from un-irrigated vineyards grown on shale soils in the Agter-Paarl region. The Grenache grows on the border of the Agter-Paarl and Swartland regions, on irrigated and trellised vines.

Vintage description

2017 was a very dry and short season with hardly any rainfall. This resulted in substantial preservation of aromatics in the wines. Unusually cool evenings were much appreciated and resulted in a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, thus lending intensely concentrated colour to the red wines.

Varietal Blend

Syrah 73%
Mourvèdre 10%,
Grenache 10%
Cinsault 7%

Analysis

Alc: 14.0% RS: 5.1 g/l
TA: 5.2 g/l pH: 3.54

Wine of Origin: Coastal Region

Closure: Screw Cap

Grape Source: Agter-Paarl

Production: 3000 x 12 x 750ml