



LIMESTONE - SHIRAZ 2016

VARIETALS:

90% Shiraz, 10% Petit Verdot

APELLATION:

Robertson

VINEYARDS:

Our vineyards have calcareous/clay soils, formed from the shell deposits of an ancient lake. These limestone soils are well drained and gently stress the vines, resulting in small concentrated berries with good minerality.

There are parcels that are also planted on shale and this adds structure to the wines. The Syrah vines range from 6 to 13 years old.

Robertson Valley experiences a unique afternoon wind (the South Easter) that cools the valley down from 16.00 to sunset helping preserve acidity and fruit flavours. Summer temperatures range from a cool 15 degrees at night to up to 30 degrees in the day.

VINTAGE:

2016 was a much hotter and drier vintage than normal, which resulted in a smaller yield. Some grapes were harvested earlier than normal to ensure there was enough acidity and in turn freshness in the wines. The grapes were however clean, healthy, with good fruit concentration. The red wines are rich and structured with excellent varietal expression.

VINIFICATION AND MATURATION:

The grapes were all hand harvested. After destemming, they were lightly crushed and the wine was fermented in closed, stainless steel tanks, with pumpovers of 1 hour twice daily to extract colour, fruit and structure. 25% of the cuvee was then aged in a combination of French and American oak for 6 months.

TASTING NOTES:

This wine has an explosive aroma of espresso, fruitcake and sweet oak spice. The palate is rich and soft, with ripe flavours of black cherries and a long complex aftertaste. Can be drunk now or within 5 years of the vintage.

ANALYSES:

Alcohol content: 13.5%. Total acidity: 5.56 g/l. PH: 3.50. Residual sugar: 2.5 g/l.

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