



# SENECTUS RESERVE SYRAH 2016

Alcohol 14,5 % vol, Residual Sugar 2.9 gm/l, Total Acidity 6.10 gm/l, pH 3.59

## Wellington, South Africa

Woestkloof Estate is located on the gentle slopes of Groenberg mountain, where the interaction of the terroir and climate creates ideal growing conditions for our single vineyard Merlot. The warm summer sun ripens the grapes, and cooling mountain winds at night regulate the ripening process.

## Origin: Wellington

CULTIVAR	Syrah 100%
BOTTLING DATE	9 July 2019
RELEASE DATE	April 2020
TOTAL PRODUCTION	834 bottles
SINGLE BLOCK SIZE	1,1 HA
PLANTED	1980
SOIL	Decomposed Granite with traces of Table Mountain Sandstone
STYLE OF WINE	Barrel Mated Red Wine
WOOD MATURATION	New French Oak   1st and 2nd fill French Oak



## THE CLIMATE OF 2016

The ongoing drought in the Western Cape was evident with the very low rainfall we experienced in the winter of 2015. The summer started to pick up the pace in November, which then saw the temperatures sore into the 40's during December and January. This incredibly hot and dry summer season was challenging for many grape farmers.

We have the good fortune that our water supply was very adequate and with excellent vineyard management our vineyards performed very well. The harvest was earlier than usual, yet yielded higher than 2015. The quality of the grapes was very good. Interestingly the 2016 vintage is remembered for its delicate and elegant flavours compared to the bolder flavours from 2015.

Both our single vineyard Syrah block, as well as the Merlot block was harvested by hand. The grapes were then sorted by hand on the sorting table, ensuring only the best grapes are used for our wines. 2016 was also the year we harvested for our reserve range, which would mature for 3 years in the best quality barrels.

## VINIFICATION AND AGEING

The clusters were hand-picked into 18-kg crates and then selected and sorted by hand before destem, and finally softly crushed. All grapes come exclusively from our own single vineyard block situated on our farm at 250m altitude above sea level.

Fermentation took place in stainless steel tanks at temperatures between 26-30°C for 10 days, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in French oak barrels, 20% new and 80% first and second fill barrels.

The wine then remained in barrels, in temperature-controlled cellars for 36 months. After bottling, the wine aged a further 10 months prior to release.

## TASTING NOTES

A 100% Syrah, harvested and hand-selected from vines planted in 1980. This full-bodied wine is barrel-matured for 36 months and shows great intensity on the palate with notes of spice and dark red fruits. The elegant tannins and lingering finish gives the wine great ageing potential.