



Land's End Syrah 2008

Winemaking procedure:

This vineyard is 8 km from the sea. The cool maritime climate and unique soil characteristics have a profound influence on the flavour profile of the wine. This is a truly terroir-driven wine. The grapes were picked at optimum ripeness at 25-26°C, fermented at 28°C and aged in French oak barrels for 24 months.

Winemaker's comments:

Dark chocolate, spice and white pepper show with layers of dark cherry and plum. Hints of sea breeze and saltiness pair with mouth-hugging tannins on the palate

Serving temperature:

16-18°C

Food recommendation:

Beef bourgogne, Turkish lamb dishes and springbok carpaccio

ANALYSIS

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|-----------------|--------------|
| pH: | 3.68 |
| Alcohol: | 14.32% |
| Total Acidity: | 5.3 g/l |
| Residual Sugar: | 2.3 g/l |
| Bottling Date: | January 2011 |
| Release date: | May 2011 |
| Soil: | Estcourt |

VARIETALS

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| Shiraz | 100% |
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