

PLUM PUDDING *Hill*

By STELLENZICHT

Winemaker: Guy Webber assisted by Nataleè Botha

Appellation: Stellenbosch

Grape Varietal: Syrah 2009 - single vineyard wine

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Climatic Data :Temperatures were generally very much in line with the long-term averages but with slightly lower temperatures during the spring and then slightly higher temperatures during the ripening period – February and March. Wind during the growing season was generally more prevalent than the average and this helped in maintaining very healthy fruit. Above average winds during February also helped in alleviating some of the stress from the normal heatwave just prior to picking. Good winter rainfall figures resulted in good soil moisture at the start of the growing season while a relatively dry October allowed for good flowering and fruit set. Above average rainfall during November and December allowed for little moisture stress on the vines while a dry ripening season maintained the very healthy fruit. Generally a very good season climatically.

Vinification :After crushing, the mash was cooled down to 14° Celsius and transferred to a horizontal stainless steel fermenter. A selected yeast culture (Rhythm) was immediately inoculated and the fermentation was allowed to continue with 15-minute pump-overs taking place every two hours. Fermentation temperatures were allowed to peak at 26°C. The juice was separated from the skins and the skins pressed as soon as the fermentation was complete. Free-run juice and the press fraction were blended and the wine transferred to a storage tank over night before being transferred to a selection of 300-litre barrels for malolactic fermentation to take place spontaneously. Maturation took place in 100% new barrels of which French oak made up 83% and the remaining 17% of Eastern European oak barrels. Total maturation time in barrel was 30 months before the wine was readied for bottling. A total of 2291 bottles were filled on 31 October 2011.

Vineyards :Yields were very low at only 2,5 tonnes per hectare (4,33 average) but with good sugars of 24,8° Balling, 5,5 g/l of acid and a pH of 3,69. Grapes were harvested by hand on 26 March 2009 at temperatures of between 19 and 23° Celsius.

Tasting Notes :Tasting Notes

Colour: Deep intensity with bright ruby definition.

Nose: Some floral tones of violets with fresh plum puree, white pepper and Mahogany shavings.

Palate: Clean, lean, elegant and vibrant with wonderful balance between ripe plum flavours, integrated oaking and supple tannins. Very refined and well defined.

Ageing potential :This wine will last a very long time.

Food Pairing :Will enjoy being paired with peppered meats (cold or hot), tangy spareribs off the grill, mutton pies and bobotie. Harder cheeses will fare better than the softer ones.

Analyses (at release) :

Alcohol:	13.11 % vol
Total Extract:	31.8 g/l
Residual Sugar:	3.1 g/l
Total Acid:	5.7 g/l
Volatile Acid:	0.63 g/l
pH:	3.66
Free SO ₂ :	3 ppm
Total SO ₂ :	41 ppm (at release)

