



# HAZENDAL

ANNO 1699

## HAZENDAL SYRAH 2017

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**COLOUR:** Dark ruby

**AROMA:** Juicy dark berry aromas such as blueberry and mulberry are met with spicy notes of white pepper. The nose is rich and meaty with subtle notes of smoked Parma ham.

**PALATE:** The palate is fruit forward with lingering spice complementing the textured finish.

pH: 3.46   TA: 5.9 g/l   RS: 3.4 g/l   Alc: 13.5 %

**VARIETIES:** 100% Syrah

**AGEING POTENTIAL:** Enjoyable now but has the potential to age for 10 years.

**FOOD MATCHING:** Grilled lamb loin with garlic new potatoes.



## TERROIR

The Bottelary Hills are extremely diverse in terms of terroir. A wide variety of different slopes, aspects, elevation above sea level, soils, and the influence of both the False Bay to the south, and the cold Atlantic in the west, make for a very intricate array of micro-climates.

The Bottelary area forms part of granitic hills and the reddish- and yellowish- brown soils are highly suited to the production of quality wine grapes. The soils are acidic, have great water retention capabilities and are well drained. Soil types include Oakleaf, Tukulu, Hutton and Clovelly.

Vineyards in the Bottelary Hills are planted at varying heights from 150m to up to 400m above sea level. All of these factors contribute to crafting unique, distinctive wines with a sense of place.

## VINIFICATION

Grapes are hand-harvested in small harvest crates during the cooler early morning hours to preserve the grape flavours. Each block is harvested at optimum phenolic ripeness. This is decided by the winemaker during regular tasting visits to each vineyard block. The grapes are cooled overnight and destemmed the next morning at 5-10 °C. Berries are hand-sorted on a vibrating sorting table before they are taken to a stainless-steel tank where cold maceration occurs for approximately 5 days. Blocks are kept separate for fermentation and vinification. 80% of the wine was aged in 500l French oak barrels (100% new), while the remainder was aged in Flexcubes for 20 months before fining and bottling took place.



**WINEMAKER**

Clarise Sciocatti-Langeveldt