



BLACK MARBLE HILL SYRAH 2017

Cellar Master	Rolanie Lotz
Variety	Syrah
Origin	Rhebokskloof Wine Estate, Paarl
Soil Type	Mostly decomposed granite
Yield	8 tons per hectare
Wine Analysis	Alc: 14,5% TA: 5,8 g/l pH: 3,54 RS: 3,8 g/l

VINIFICATION

Fermentation	Cold maceration for two days before inoculation with a selected yeast strain. Fermentation on the skins in stainless steel tanks. Regular pump-overs were done during fermentation. Malolactic fermentation done in stainless steel tanks.
Barrel Maturation	300l French oak barrels 80% new and 20% 2nd fill Matured in barrels for 24 months.
Bottle Maturation	Bottle matured for 12 months prior to release.

TASTING NOTE

A multifaceted wine with dark plum and aromatic spicy aromas. Full-bodied with juicy palate appeal and savoury finish.

FOOD PAIRING

This deep red will pair perfectly with an oxtail stew or a succulent steak.

AGING POTENTIAL

8-10 years

