

CASA VIVA

FAMILY COLLECTION

SYRAH

Casablanca Valley

2017

Dark purple in colour. At first, the toasty oak dominates, but after some aeration notes of blackberries, black pepper and violets appear. Meaty and very full-bodied, this wine has been described as “not suitable for vegetarians” by a Chilean sommelier! The tannic structure and aromas will benefit from careful ageing for at least 6 years. Preferably serve at 14 – 16°C.

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WINE ANALYSIS

Alcohol 14.6%

pH 3.43

Total Acidity 5.8 g/L

Residual Sugar 3.1 g/L

Volatile Acidity 0.55 g/L

VINEYARD All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. Grown in the “Cantera” vineyard block, facing north to north-west and from vines with an average age of 14 years. The soil is a thin layer of iron-rich red clay over decomposed granite. Crop levels were a meager 3.5 tonnes per hectare (1.4 tons per acre).

HARVEST The warmest growing season in Casablanca on record resulted in a harvest that was carried out by hand in 12kg picking cases on the 14th of May, 2017.

VINIFICATION After picking, the grapes were subjected to a whole cluster selection. This was followed by destemming (without crushing) and then an individual berry selection before being gravity fed to small open-top tanks. A 5 day cold soak (at 5°C/41°F) ensued after which time the must was warmed and inoculated with selected yeasts and fermented during 6 days with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and colour. Following the completion of fermentation the must was subjected to an additional 4 days of post fermentation maceration. The newly fermented wine was then drained to a mixture of new (34%) and second and third use (66%) French oak barrels for 12 months during which time it was racked three times: once in the spring (upon the completion of malolactic fermentation), in February, for the assembly of the final blend, and then once again in autumn shortly before fining and bottling on the 6th of August 2018. 690 cases produced.

