

CASA VIVA

GRAN RESERVA

SYRAH

Casablanca Valley
2017

Deep garnet in colour with a purple hue. On the nose, notes of blackberry jam, black cherry, pepper, vanilla and cloves dominate. In the mouth, the wine is big and ripe, with mouth-coating tannins and a long, pleasant finish.



WINE ANALYSIS

Alcohol 14.5%

pH 3.5

Total Acidity 6.0 g/L

Residual Sugar 1.9 g/L

Volatile Acidity 0.40 g/L

VINEYARD All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of different hillside blocks with northern exposure, planted between 1998 and 2004. The soil is a red, iron-rich clay over 110 million-year old decomposed granite. Cropped at an average of 4.5 tons per hectare (1.8 tons per acre).

HARVEST After repeated spring frosts the small remaining crop ripened quickly during the very warm and dry season. Harvest was carried out by hand between 24 and 28 April.

VINIFICATION On arrival at the winery all grapes were first subjected to a whole cluster selection. This was followed by destemming (without crushing) and then an individual berry selection before being transferred to stainless steel tanks. A 3-day cold soak (at 10°C/50°F) ensued after which time the must was warmed and inoculated with selected yeasts and fermented during two weeks with temperatures peaking at 32°C/90°F. During fermentation punch-downs and pump-overs were performed twice daily. Following the completion of fermentation the must was subjected to an additional 8 days of post fermentation maceration. The newly fermented wine was then drained and the pomace pressed using a traditional basket press. Ageing occurred in new (30%) and used medium+ toast French oak barrels for 8 months during which time it was racked twice: first in the spring following harvest (upon the completion of malolactic fermentation) and then once again in the autumn of 2018. Before bottling, the wine was kept in a stainless-steel tank, where it was clarified using natural egg whites. Bottling occurred on 4 and 5 December 2018.

3.530 bottles of 750 ml were produced.

