

## 2018 Groenland Bokkeveld Shale SH9c

RANGE: Deconstructed

VARIETAL INFORMATION: 100% Syrah made up of clone SH9c.

WINE OF ORIGIN: Groenland Mountain, Elgin, Western Cape, South Africa.

SOIL: Bokkeveld Shale.

TOTAL VINEYARD PRODUCTION: 694 kg selected from a registered single vineyard site.

OVERVIEW: The inspiration for the Deconstructed Range stems from my belief that the Elgin region boasts credentials that make it world-class. To bolster these regional credentials, I have set out to prove that Elgin has both signature grapes, as well as specific 'terroirs' / meso-climates that reflect intra-regional distinctions. To fully comprehend this, it is necessary to dig deeper into the nuances/DNA that make up our region. To elucidate this, I have decided to make 3 Syrah wines that have each been selected from a specific vineyard and an individual clone. In the northern part of Elgin, the Groenland is on the footslopes at 400m of the Groenland Mountains. The soils of Bokkeveld Shale lie over clay and contain a high iron content with ample nutrients enabling the wines to have more structure and density along with better concentration.

VINTAGE: Hand-Picking Dates: 4th April 2018

Harvest Brix: 23.8

SEASON: The trend of below average winter rainfall, begun in the winter of 2015 persisted in the winter of 2017. Thus, soils were drier and cover crops less established. This must be seen in the context of Elgin being one of the most reliable areas with regards rainfall and the storage thereof. So even a reduction in our normal pattern still left us much better off than the rest of South African wine areas. What did cause a reduction in our seasonal yield was wet, cool and windy weather during flowering. However, this affected the earlier ripening varieties and thankfully the Syrah was largely spared as it flowered in early November. There were some hot days but no damaging heatwaves and on average the growing season was cooler resulting in smaller berries. In what seems to have become a trend, we again experienced sporadic showers during the growing season, providing some relief in terms of water, vapour pressure deficit and temperature. There were however reports of hail damage from some parts. The cooler weather meant slower ripening, and this allows the vines to accumulate the important secondary metabolites that are the hallmark of noble cultivars interacting with well-matched terroir.

WINEMAKING: The grapes were handpicked under autumnal skies into small lug baskets and then manually sorted on a conveyor before the stems were removed. The destemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into a small 500kg conical hopper and being forklifted into open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle pigeage program was charted and the grapes remained on skins for 29 days. The wine was then racked to barrel under gravity and the remaining pomace basket-pressed. Malolactic then proceeded in barrel followed by a light sulphuring and 17-month maturation. No finings were necessary and the wine was simply racked and bottled unfiltered.

BARREL SELECTION: A small number of artisanal coopers were selected, all from Burgundy and the Rhone, with only French oak chosen. Importantly, this wine was micro vinified as a separate batch. Over the years we have developed an algorithm to ascertain which coopers work best and how many new and used barrels are utilised. In 2018 40% was new oak; 50% 228 l and 50% 500 l barrels.

ALCOHOL: 13.80%.

TOTAL PRODUCTION: 729 bottles & 24 Magnums.

TASTING PROFILE: Sourced from a single parcel in the northern part of Elgin the SH9c clone when planted in cooler areas is known to produce wines that are well scented, delicately balanced and savoury. They are medium in weight resonating elegance, finesse of tannin, and purity of fruit, the flavours revealing more white pepper, violet/lavender, Victoria plum and iodine. They tend to exude freshness and energy with lively acidity giving precision to the wine. On Bokkeveld Shale soils it brings amplified perfume, more structural integrity and concentration to the flavour.



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