

# THE WINES

## METZER FAMILY SHIRAZ 2018



### VARIETAL:

100% Syrah. The wine is an assemblage of two unique parcels situated high up on the Helderberg West Peak; the highest of which is at 300 metres above sea level.

### VINIFICATION:

Picked in 4 different phases over 2 weeks due to the diversity in soil make-up. The grapes are de-stemmed into open top fermenters, including 30% whole bunches, and undergo a cold soaking for 3-5 days. The wine ferments naturally (without the addition of commercial yeast) for a period of 14 days during which it is punched down manually once per day. Thereafter it is gently basket pressed and moved by gravity into barrel. The 2018 was raised for 11 months in French oak, of which 10% was new. The wine was bottled unfined and unfiltered in February 2019.

### TASTING NOTES:

The wine shows pronounced floral notes backed up by white pepper, lilies and violets as well as a hint of olive. Notes of dried flowers are folded into the background. The palate is powerful yet graceful featuring ripe fruit complemented by savoury notes which keeps the wine balanced. The stems from the whole bunch portion add a chalky texture while at the same time maintaining freshness.

### AGING POTENTIAL:

The wine delivers immediate drinking pleasure but will gain in complexity with further cellaring.  
Optimum drinking: 2020 - 2026 (18° C).

### ANALYSIS:

Alcohol: 13.7%  
T/A: 5.2 g/l  
pH: 3.54  
R/S: 1.5 g/l  
Sulphites: 72 mg/l

ACCOLADES: 93 Tim Atkin