

The Fledge & Company

Syrah 2015

Shiraz / Syrah – 100%

“Si solo la pizarra podía hablar...”

“If only the shales could speak...”



Philosophy –

Sometimes what one thinks is the familiar, is actually the unfamiliar. Syrah, or Shiraz, is a grape very much open to interpretation of site, viticulture & viniculture while showcasing its inherent traits. Our aim is to craft a reflection of site, vintage & of what we enjoy drinking.

Vineyard –

A small site wedged in among extremely shale rich soil with a top layer of chunky decomposed shale, quartz & clay in near perfect continental climatic conditions. After 7 years of being tempted by this little block we took the plunge & are now going to co-farm this plot of vines. Atypically this region had sufficient rainfall & cold during 2014, but a warm early spring & a dry vintage period resulting in an extremely healthy crop. This area is noted by a long slow ripening cycle, which allows for optimal fruit flavour development.

Vinification –

Hand harvested at dawn on the 21st March from only shade side fruit – a decision solely based on taste. Crushed into a small open-top cement fermenter, allowed a day & a half cold soak prior to inoculation with a Pinot-specific yeast strain, gently *pigeaged* over the week long slow cool ferment, gently pressed & racked off into five 300L hogsheads, of which 40% were new for a 10 month barrel maturation prior to bottling unfinned, unfiltered. Only yeast & small amounts of sulphur are added during the process.

Wine –

Melange of hedgerow fruits, sweet damson, bright spice, a touch of seaweed, lime squirt acidity & broad chalky tannins on a lingering savoury finish – bit of a reigned in thoroughbred. Deserving of hearty rustic fare, good company & much cheer – or firm *fromage* & charcuterie would do. Best decanted & served ever so slightly chilled. Cellaring is well advised.

Anorak Facts

Vintage 2015 yielding 1200 bottles

Alc. 13.02%

pH 3.39

TA 6.7 g/l

RS 2.6 g/l

Kudos 91pt Christian Eedes winemag.co.za

Drink now – 2030+ | Cellar horizontally | Best Decanted | Serve 16°C- 18°C

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