

bizoe

handcrafted wines



estalet

Named after winemaker Rikus Neethling's wife whom he met as a big-dreaming student in Stellenbosch, this beautiful Shiraz from the Bredekloof Valley features alluring sweet fruit and spicy flavours. It is an eminently drinkable wine but made for the long haul – inspired by the pleasure of young love that deepens and gains more dimension with age.

VITICULTURE AND VINIFICATION

The grapes used to produce the Estalet originate from a seemingly unremarkable vineyard at first glance. These 28-year-old vines are planted on nutrient-poor soil which means they have to work hard to yield a modest crop of 8 tons per hectare, but the result is exceptionally expressive, concentrated fruit. The vineyard is managed for ultra premium quality, which includes intensive leaf and shoot management allowing for even ripeness and shady fruit concentration development. Grapes were picked at optimal ripeness and had two weeks of skin contact in open fermenters. Skins and juice were mixed daily. After fermentation, the skins underwent a gentle pressing to ensure a delicate extraction of flavour and tannin. Using only dried yeast, fermentation occurred over a two week period with the wine spending 16 months in older French oak barrels.

WINE DESCRIPTION

The Estalet shows inviting ripe blueberry and plum flavours on the nose, persisting onto the palate with a hint of spicy fruitcake and fragrant fynbos. It has excellent drinkability but will develop even further complexity over time. Enjoy with roast beef and Mediterranean-style dishes.

ANALYSES

Alcohol: 13% Vol

Total acid: 6.02 g/l

Residual sugar: 2.1 g/l

pH: 3.63

Brix@harvest: 23.5°

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