



12 MILE SYRAH

What's in the name? The Old Road Wine Co tells the story of special old vines grown in rugged corners of the Franschhoek wine country. Rain or shine, the postman of yesteryear would travel the 12 miles daily to deliver our post. A feat of perseverance akin to the vines' endurance through time and elements.

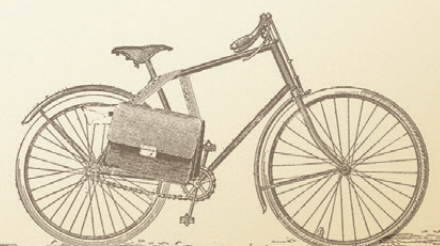
In the vineyard: The source vineyard for this wine is located on a cool site exposed to regular cool afternoon breezes giving the wine freshness and purity. This vineyard is trellised, using a vertical shoot positioning. It is pruned with short spurs and in summer all the unnecessary shoots are removed to get better light penetration and quality. At veraison all the uneven bunches are thinned to ensure that grapes are harvested at optimal ripeness and quality.

In the cellar: The grapes used to make the wine were hand-harvested in small bins at optimal ripeness. Grapes received extended skin contact for optimal colour and flavour extraction before being racked to the barrels for fermentation. After primary fermentation the wine underwent malolactic fermentation in the barrels before 18 months' maturation in the same second and third fill French oak barrels.

Winemaker's tasting notes: An intense wine with layered ripe berries, natural spice and exceptional structure. It is characterised by an excellent balance between bright, juicy fruit and integrated, spicy oak, with a coated acidity and earthy minerality. This makes for excellent structure, with a finish that is moreish and refreshing.

Alc 14 % vol / TA 5,8 g/l / pH 3,6 / RS 2,8 g/l

Wine of Origin: Franschhoek



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