

# CIRRUS

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## Cirrus Syrah 2005

As Jean Engelbrecht gained knowledge and an understanding of Californian wine, and in particular those from Napa, he was drawn to the wines of Silver Oak Cellars, their philosophy and the focused way they ran their operation. Drawing a parallel to his own family estate in South Africa, Rust en Vrede, he noted that both wineries focused on producing only red wine, and even further, concentrating on a specific wine - Cabernet Sauvignon for Silver Oak and a blend of Cabernet Sauvignon, Shiraz, and Merlot for Rust en Vrede.

Inevitably Jean met Ray Duncan, proprietor of Silver Oak, and a friendship was formed which included visits to both continents. The synergy that developed between the two families, their mutual love for wine, and the challenge to produce a wine together, led to the formation of The Cirrus Wine Company. In 2004 Jean's long time friend and business partner, Ernie Els, became part of this exciting venture that was now formed between the three families.

As the wine was to be produced in South Africa, it was a natural decision to produce a Syrah. The view taken by the partners was one of starting off small, and to ensure that the venture was laying a strong and solid foundation for the future. As it turned out, their maiden vintage, 2003, was a great vintage in South Africa and the result is one that all involved are extremely excited about. This wine is the expression of the long-term view between three families that believe wine, above all should bring people together.

### Vinification & Style

This wine was matured for 18 months in a combination of new French and American Oak 300 l barrels and is made in a typical Rhone style.

### Tasting Notes

**Appearance:** Bright, ruby red

**Aroma:** Hints of dark, ripe plum with jasmine and powerful floral aromas make the initial impression. A subdued spicy component is supported by vanilla undertones which is consistent with a well-balanced toasty bouquet from the oak.

**Palate:** The medium palate weight combined with rich, ripe tannins allow for an elegant, yet not overly powerful, wine. Soft tannins compliment the wonderful, polished, full mouth-feel which is consistent with dried prune flavours. The long, slightly dry finish is pleasing.

**Impression:** "I believe we succeeded in capturing the very

### Technical Notes

**Grape Varieties:** Syrah 93.5%; Viognier 6.5%

**Vintage:** 2005

**Origin:** Coastal Region

**Winemaker:** Louis Strydom

**Chemical Analysis:** Alcohol: 14 vol%  
Acidity: 6.4g/l  
PH: 3.53  
Residual Sugar: 4.5g/l

2005

CIRRUS  
SYRAH