

CIRRUS

STELLENBOSCH · NAPA

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Cirrus Syrah 2007

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 / Maturation

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: Dark opaque.

Aroma: Toffee and caramel aromas are supported by subtle floral aromas emerging from the small amount of Viognier added to the wine.

Palate: Red fruit flavours are dominant with a hint of dried peach. The wine shows a well structured middle palate with a grainy finish.

Impression: "I believe we succeeded in capturing the very essence of both France (Rhone) and South Africa (Stellenbosch) in this wine." - Jean Engelbrecht

Technical Notes

Grape Varieties: Syrah 95%; Viognier 5%

Vintage: 2007

Origin: Stellenbosch

Winemaker: Louis Strydom

Chemical Analysis: Alcohol: 14.92 vol%
Acidity: 6.5g/l
PH: 3.68
Residual Sugar: 4.2g/l

2007
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SYRAH