

# CIRRUS

STELLENBOSCH · NAPA

2015



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, Syrah, 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.

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. The maiden vintage of this wine was in 2003. This wine is the expression of the long-term view between two families that believe wine, above all, should bring people together.

## **Impression:**

*“In the early 1990’s I met Ray Duncan and his sons David and Tim, the owners of one of Napa’s great wineries, Silver Oak. Over the years our friendship grew which led us to establish The Cirrus Wine Company. Since our first vintage in 2003, I believe we succeeded in capturing the very essence of a Syrah influenced by both Stellenbosch and Napa.” – Jean Engelbrecht*

## **TECHNICAL NOTES**

<b>Grape Varieties:</b>	Syrah 96%; Viognier 4%
<b>Vintage:</b>	2015
<b>Origin:</b>	Stellenbosch
<b>Winemaker:</b>	Roelof Lotriet
<b>Chemical Analysis:</b>	Alcohol: 14.44vol%, Acidity: 5.8g/l, PH: 3.51, Residual Sugar: 2.9g/l

## **VINIFICATION & STYLE**

The wine was matured for 18 months in 30% new 300L French Oak barrels prior to bottling on September 21<sup>st</sup>, 2016, followed by 18 months bottle maturation before release on the April 7<sup>th</sup>, 2018

## **TASTING NOTES**

- Appearance:** Deep Ruby
- Aroma:** With aromas of fresh red fruits supported by gentle black cherries and raspberries, this wine is set with freshness and complexity.
- Palate:** The palate is lively and clean, following the nose with fresh fruit flavors. Subtle hints of dried spices from oak contact give an added richness to its viscosity. This wine has a juicy finish with soft, ripe fruit tannins. Drink now, however this wine will develop further with age.