

LABRI 1694
FRANSCHHOEK

La Bri Syrah 2016

570 Bottles



WINEMAKERS NOTES

This is the 2nd bottling of this barrel select wine. Only 570 bottles produced.

THE HARVEST

Only the grapes from a specific vineyard site at La Bri are used for this classic Syrah.

Yields are kept low: 4-5 tons/ha.

IN THE CELLAR

Cold soak for 1 week before fermentation in stainless steel tanks. Malolactic fermentation took place in barrel. Matured for 24 months in 2 new French oak barrels.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower- the characteristics of the wine are symbolized by that particular flower on the label.

Herbae (Herbs)

In line with the labelling of the Limited Release Range the Label has been inverted to reflect the status of this wine. This **Syrah** has powerful spiced aromas of cloves and herbs, much like one would experience whilst strolling through a herb garden.

Alcohol	14.8 %vol	pH	3.51
RS	1.6 g/l	Total Acid	5.0 g/l

FURTHER

Platter Wine Guide 4.5* - 94 points

FURTHER AGEING/CELLARING

The wine has been aged in bottle for 12 months to ensure optimum enjoyment at release.