

Kershaw Syrah GPS Series Klein River

Richard Kershaw Wines

South Africa - Western Cape

Twenty years ago, the first Syrah vines were planted in what is now one of the smallest wine wards in South Africa, Klein River. Traditionally used for sheep and wheat, 3 ha of virgin shale-derived Glenrosa soil was set aside for Syrah. These soils are normally the hallmark of warmer areas, but these vines nestle up against the Klein River Mountain range. The nearby Akkedis Valley provides a portal through which the cool sea breezes from the nearby Walker Bay penetrate, creating a mild meso-climate in summer.

Wines made from these vines have consistently won acclaim and awards, so Richard Kershaw did not think twice when the opportunity to make wine from these 20-year-old vines came his way.

Restrained, yet with intent and subtle power, this vineyard exhibits high levels of rotundone producing piercing black pepper, powdery tannins complete with rich textures and a prodigious breadth of black-orientated fruit. The wine is deep magenta red, the nose evokes garrigue elements: wild lavender, citrus, and crushed black peppercorns. Enchantingly supple and sinuous palate with succulent, mouth-watering acidity the wine is already integrated with a delicate balance of bitter chocolate, powdery tannins, and juicy fruit: cinnamon, black raspberry, Chinese 5 spice, orange peel and hung game. Excellent long-lasting finish.



Specifications

| | |
|---------------------|--|
| Wine Type | Red |
| Varietals | 100% Syrah |
| Age of Vines | Average 20 years |
| Soil type | shale-derived Glenrosa soil |
| Vinification | Grapes were handpicked under autumnal skies into small lug baskets and then manually sorted on a conveyor before the stems were removed. The destemmed berries fell onto a vibrating table in order to remove jacks and substandard berries before dropping uncrushed into a small 500kg conical hopper and being forklifted into open-topped fermenters. The grapes underwent a 3-day maceration before spontaneous fermentation began. A gentle pigeage program was charted and the grapes remained on skins for 20 days. The wine was then racked to barrel under gravity and the remaining pomace basket-pressed. Malolactic then proceeded in barrel followed by a light sulphuring and 16-month maturation. No finings were necessary. Bottled unfiltered. |
| Production | 264 (9-liter cases) |

Codes, Weights and Measures

| | |
|-------------------|-----------------|
| UPC | 7 84585 02993 8 |
| Units/Case | 6 |
| Unit Size | 750 mL |

| | |
|----------------------|------------------------------|
| Container | bottle |
| SCC | 1 07 84585 02993 5 |
| Case Weight | 20 |
| Cases/Pallet | 120 |
| Layers/Pallet | 15 |
| ABV | 13.00% |
| SRP | \$ 69.99 USD 750mL Bottle |

Reviews and News

2018 Kershaw Syrah GPS Series Klein River - 94 PTS - VINOUS

2018 Kershaw Syrah GPS Series Klein River - 92 PTS - TA