

BEKKERS

a story of soil + soul

Data Sheet

2016 BEKKERS McLaren Vale Syrah.

Variety: 100% Syrah (Shiraz)

Price: RRP \$110 per bottle

For Release: August 2018

Distribution: Primarily via the Bekkers mailing list. Also selected premier restaurants and independent wine merchants.

Subregions: 52% Clarendon (2 parcels) and 48% Seaview (2 parcels).

Geology: Clarendon- Burra Group, Saddleworth Formation: Laminated, dark grey and green siltstone. C. 750 million years old. Seaview- Umberatana group, Reynella siltstone member: Massive siltstone and small rock fragments. C. 650 million years old.

Soil: Clarendon- Red clay loam over siltstone, clay and gravel. Seaview- Shallow grey/brown sandy loam over calcrete and base rock.

Elevation: Clarendon-194-242m. Seaview- 102-110m.

Distance from coast: Clarendon- 14.6km. Seaview- 4km.

Viticulture: Hand pruned. Shoot thinned. Crop thinned. Yield: 2.5 tonnes per acre.

Winemaking: Harvested 15th, 16th, 29th February and 2nd March, 2016. 15% to 20% whole bunches added to the fermenter. Remaining fruit de-stemmed (not crushed) and machine-sorted to remove shriveled berries. Cold soaked for 3 to 5 days prior to the beginning of natural fermentation (no yeast added). Gentle pump overs (no plunging) to minimise over-extraction of aggressive tannin. Basket pressed to oak after 15 to 20 days in fermenter. Mixture of new (48%) and older (52%) French oak puncheons (500L). All parcels aged separately on fine lees with minimal sulphur additions. Blended and bottled November 2017. Unfiltered. Screw cap. 14.5% alc.

Wine style objective: Soft, fine, silky texture. Dark/red fruit flavour profile accompanied by attractive spice. Purposefully made to avoid overt, syrupy concentration or dominating oak aromas. Capture McLaren Vale intensity; tempered by silky texture, elegance and spice characters. The Seaview parcels bring generosity and density; Clarendon is less dense but imparts aromatics and spice. We believe that the textural element holds the key to fine wine.

