

# THE LIBRARY COLLECTION

## SYRAH

### Pebble Hill Single Vineyard 2020



**Cultivars**  
100% Shiraz

**Type**  
Syrah

**Appellation**  
Helderberg Mountain,  
Stellenbosch,  
South Africa

**Wine Analysis**  
Alc 13.5%  
TA 4.7 g/L  
RS 1.8 g/L  
pH 3.67

**Maturation**  
20 months, 100% 225L  
French oak barrels, of  
which 25% are new oak

**Ageing potential**  
10 - 15 years from  
production

#### VINTAGE REVIEW

YEAR	2018/2019	2019/2020
Average Rainfall (mm)	623.8	647.2
Average Winter Temp. (°C)	13.9	13.9
Average Summer Temp. (°C)	22.5	21

The 2020 vintage saw a further drop in temperature as the rainfall continues to return to normal levels. This vintage's conditions are reminiscent of that of 2014, with decent rainfall across the Winelands giving the vines the opportunity to grow a healthy crop size while the cooler temperatures allowed for a long hang time for the grapes leading to fully ripened phenolics and tannins. This vintage is known for great structure and elegance with the ability to age gracefully for many years.

#### PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to craft truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we meticulously create wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir, ensuring each bottle reflects the land's unique character and heritage.

#### VINEYARD

The Syrah Pebble Hill Single Vineyard from our highest vineyards is exceptional. The soil in this vineyard features a combination of granite, quartz, and sandstone, adding distinctive characteristics to our grapes. The warmer, north-facing slopes are ideal for growing Shiraz, as it ripens fully and imparts the resulting wine with exceptional intensity. This vineyard, which is higher up on the Helderberg Mountain slopes, has cool evenings due to altitude and proximity to the ocean. This element adds lovely floral and spicy notes to the wine.

#### VINIFICATION

The whole bunch winemaking technique involves leaving the grapes on the stem during fermentation. The grapes are hand-harvested and carefully stacked in the fermentation vessel without damaging the berries. This maintains the integrity of the berries and then induces carbonic fermentation within the grape skin. This form of fermentation occurs inside the berry and in the absence of oxygen, thus the yeast is living only on the gas it creates. This results in wines with a lifted fruit aroma while maintaining the texture and further refining the tannin. The extraction is generally softer and more gradual, with the natural acidity of the wine remaining vibrant and expressive. This method underscores the winemaker's commitment to preserving the true essence of the grapes throughout the fermentation process.

#### TASTING NOTES

**Date tasted: November 2023**

The aromatics show a lifted vibrance of fruit expression, heightened by the whole bunch fermentation technique, with subtle undertones of baking spices adding to the complexity of the nose. On the palate, the clean and grippy tannin, a result of this unique fermentation method, preserves the berry's integrity and refined tannins. This approach creates a leaner body to the wine due to the vibrant acidity, thus allowing the fruit components of the wine to shine, while enhancing the overall texture. The finish is long and delightfully fruity, a testament to the magic of whole bunch fermentation that elevates this Syrah.