



2016 SPECTRUM SYRAH

The Wine

A compote of dark berries dominate the bouquet with wafts of English breakfast tea and licorice. The palate is intense and deep with plum, black fruits, smoky oak and lashings of dark chocolate. The lengthy finish is bountiful in spicy fruit, mouthwatering sapid acidity, and enticing silky tannin.

The Vintage

The 2016 vintage was reasonably compressed after a consistent yet warm growing season. Our Syrah achieved a higher degree of ripeness significantly early, in mid-march, which gives a fuller, richer, larger bodied feel to this wine. An excellent vintage for red wine in Mount Benson.

The Winemaking

The wine was fermented to dryness on skins. At the first racking the best barrels of the batch were selected and earmarked for the Spectrum nursery. The barrels in the nursery are treated as individually as possible with utmost care and attention. The final blend consists of 4 barrels selected from this nursery, three new tight grained French oak and a small amount of both a French Coopered American Oak and one older barrel with lifted spice notes.

Cellaring: 10 + years

Alcohol: 14%

Release Date: December 2018

Winemaker: Anita Goode



Drink me: Sticky beef short ribs with a star anise marinade, or beef bourguignon and polenta with generous amounts of parmesan and parsley.