



# Casas de Bosque Gran Reserva Syrah 2017

**Winemaker:** Meinard Bloem  
**Appellation:** Casablanca Valley  
**Varietal:** Syrah  
**Yields per Acre:** 1.2 tons/acre  
**Wood treatment:** 100% French Oak.  
**Length of barrel maturation:** 11 months

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**Alcohol:** 14%  
**pH:** 3.40  
**Total Acid:** 6.5 g/l  
**Residual Sugar:** 2.0 g/l



**UPC:** 697412000362

**Viticultural Practices:** All fruit was sourced from our own vineyard - located within the coolest, western-most reaches of the Casablanca Valley. A blend of 11 to 16 year old vines sourced from hillside blocks with northern exposure, planted on 110 million year old decomposed granite with a thin topsoil of red, iron-rich clay. Cropped at an average of 3 tons per hectare (1.2 tons per acre). The season was characterized by cool, sunny weather. Rains at the start of April made the harvest difficult, but a severe selection of grapes yielded a tiny crop of perfectly healthy fruit. Harvest was carried out by hand between 21 and 25 of April, 2016.

On arrival at the winery all grapes were first subjected to a whole cluster selection. This was followed by destemming (without crushing) and then an individual berry selection before being gravity fed to small open-top tanks. A 3 day cold soak (at 8°C/ 46°F) ensued after which time the must was warmed and inoculated with selected yeasts and fermented during two weeks with temperatures peaking at 32°C/90°F. During fermentation the vats were hand-plunged twice daily in order to extract the ideal amount of tannin and color. Following the completion of fermentation the must was subjected to an additional 5 days of post fermentation maceration (to give a total of three weeks skin contact). The newly fermented wine was then drained and the pomace pressed using a traditional basket press. Ageing occurred in second (50%) and third use (50%), high toast French oak barrels for 11 months during which time it was racked twice: first in the spring following harvest (upon the completion of malolactic fermentation) and then once again in autumn of 2017. The wine was left in a stainless steel tank, where it was aged for an additional 9 months and clarified using natural egg whites.

**Winemaker notes:** Deep garnet in color with a purple hue. In the nose, notes of blackberry, smoked bacon and spice dominate. In the mouth, the wine is lively and fresh, with firm, savory tannins leading to a long, clean finish.

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