

olifantsberg | 2014

SYRAH-BASED
RED BLEND



SILHOUETTE



Focused, taut, spicy nose with a hint of earthiness and perfumed red fruits. The pallet is fresh with savoury, grippy tannins and lovely berry and red cherry fruits.



The vineyards are grown on different soil combinations of shale, schist and granite. We also sourced some Syrah from the Swartland region. Natural fermentation took place in 5000l oak open top fermenters. Maturation took place for 10 months in 2000l French oak foudres and smaller barrels.



85% Syrah (40% from Swartland) / 7.5% Cabernet Sauvignon / 3.5% Carignan / 2.5% Mourvèdre / 1.5% Grenache



5* PLATTER 2017



ALC %	RS	TA	pH
13.5	3.60g/l	6.20g/l	3.67



CHENIN
BLANC



BLANC



GRENACHE
BLANC



BLANC DE
NOIR



SYRAH



PINOTAGE



SILHOUETTE