



Bradgate Syrah 2015



BRADGATE

BACKGROUND

Over a century has passed since Alfred Jordan settled in the Winelands of the Western Cape and named his family home Bradgate. Today, Bradgate Wines are produced by the Jordan Family from classic varieties grown in the Stellenbosch region. The Bradgate range combines the soft, accessible fruit of the New World with the elegance of Classic wine styles, ensuring well-structured wines with a complex concentration of fruit and flavour.

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Decomposed granite and loam.

AGE OF VINES

9– 24 years

THE WINES OF
JORDAN
STELLENBOSCH

ASPECT

West-facing vineyards.

BLEND

100% Syrah

ANALYSIS

Alc: 13.5%

Total Acid: 5.3g/l

pH: 3.66

Residual Sugar: 1.8g/l

TASTING NOTES

A complex flavour spectrum of violets, sweet ripe plums and wild scrub with nuances of crushed pepper and bay leaf. Maturation in oak adds a spicy smokiness to the savoury fruitcake finish.

HARVESTING

The grapes were harvested between 28th of February and 24th of March 2015 from West-facing vineyards between 22 – 24°B.

WINEMAKING & MATURATION

The wine was matured for 9 - 16 months in new and used French oak barriques (225L).

FOOD SUGGESTION

Perfect with Italian food; pizza, pasta or enjoy on its own!

