

Dewaldt Heyns Weathered Hands

Shiraz 2020

Harvest

Cultivar:	23-year-old dry-land Shiraz
Clones:	SH1
Rootstock:	R99
Origin:	Swartland
Soil:	Deep clay-rich granite
Harvest:	20 February 2020
Yield:	4,8 tons per hectare (30 hl/ha)
Balling:	24,3 °B

Vinification

The grapes were hand-picked in the early morning from trellised dry-land vines planted in 1997. The south-facing, deep, iron-rich granite soils with their high clay content sustain the vines during the warm, dry summer months typical of the Swartland region. The yields of these vines are very low, ranging from 19 to 30 hl/ha, depending on the vintage. Adapted to these dry conditions, the bunches are medium sized with small berries, resulting in a complex of concentrated red and dark fruit aromas.

Most of the grapes (90–95%) are destemmed and berry sorted into open-top stainless-steel fermenters. The remainder, of which 20–25% is left whole, is fermented in open-top 500-litre barrels.

Extraction is carefully managed using a combination of manual punch-downs, pump-overs and délestage actions, depending on the stage of the fermentation cycle, as well as lower fermentation temperatures. This prevents over-extraction yet ensures a concentrated, flavour-rich aroma profile with a complex palate.

The stainless-steel tanks are fermented dry on the skins and pressed, whereas post-fermentation maceration is allowed in the barrels to ensure the completion of carbonic maceration in the whole bunches.

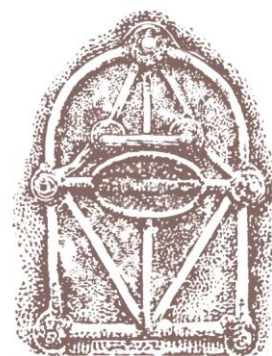
Once fermentation is complete, the wines are taken to a combination of 300-litre French oak barrels (40% new, 30% second fill and 30% third fill). The use of older oak is essential to minimise the oak's impact on the wine and to preserve the subtle fruit aromas.

Malolactic fermentation is completed in the barrels and the wines are left on their lees for 10 months prior to racking and blending. A total of 20 months' barrel aging results in a seamless structure.

Analysis

Alcohol:	14,50 vol %
Total acid:	5,30 g/l
pH:	3.64
Residual sugar:	2,9 g/l
Volatile acidity:	0,77 g/l
Free sulphur:	25 mg/l
Total sulphur:	90 mg/l

The wine has a deep, dark purple colour with prominent dark fruit (plums and ripe mulberry), subtle red cherry notes and delicate violet floral aromas, followed by undertones of dried herbs. The palate has a full-bodied flavour-rich mouthfeel, encapsulated by firm, silky tannins, and a lingering finish.



DEWALDT HEYNS
Family Wines

