



**TOP
SELECTION**
WINES & SPIRITS

DORRANCE WINES

“CUVÉE AMEENA” SYRAH

2016



Grape Varietals

100% Syrah

ABV

13.5%

Vinification

Fermented using only native yeasts and 100 whole bunch. The total time in tank was 21 days with a 9 day post-fermentation maceration in open fermenters. The wine was then transferred to 500l barrels (10% new) where it remained for 24 months before bottling.

History

Born and raised in France, from a Calvados family, Christophe Durand moved to Cape Town in 1995. Initially working as a supplier of premium French wine barrels, he became more and more involved in winemaking, eventually combining his knowledge and passion for fine wines to create Dorrance Wines.

A strong proponent of tradition, Christophe's philosophy is to interact as little as possible with the grapes, leaving each cuvee to reflect the elegance of its terroir. The Dorrance portfolio includes stunning vineyards from across the Western Cape.

Tasting Notes

This flawless 100% Syrah 2016 illustrates the joy of vividly pure sweet fruit underpinned by spicy, supple tannins. Combo of Perdeberg/Elgin grapes, this beautiful Syrah is an elegantly restrained style offering appetizing nod to Northern Rhone.