



About Pearce Predhomme...

Pearce Predhomme is a collaboration of like-minded individuals from around the globe. Founded with a mission to build and import wines from our favorite appellations while offering an unequalled value/quality ratio for the sommeliers & wine buyers in Ontario.

Our inaugural Syrah/Cinsaut is produced from bush vines averaging 30 years old on a specific South African ironstone soil (Koffieklip) The vineyards are located on the Helderburg, in the southwestern-most corner of Stellenbosch, adjacent to False Bay. In collaboration with Radford Dale <http://www.thewineryofgoodhope.com/radford-dale/>

Koffieklip Syrah / Cinsaut 2016

Viticulture

Average Vine Age	22 years (Syrah), 30 years (Cinsaut)
Vineyard Sources	Helderburg https://goo.gl/maps/acnykpAhEDP2
Soils	Koffieklip (Iron, Mica, Phosphorous), Decomposed Granite, Quartz
Altitude	185m to 225m
Viticulture Techniques	Bush Vine (unirrigated) Cinsaut, trellising for Syrah, low intervention grape growing, early harvest to preserve freshness & lower alcohol

Viniculture

Harvest	January 2016
Brix	19 degrees, no chaptalization
Alcohol	11.56%
Elevage	Old neutral barrel, 225L-500L
Viniculture techniques	Both varieties were harvested at separate times & early in the season, reflecting their different harvesting times. Dry ice was utilized to encourage an anaerobic environment, some carbonic notes on both varieties are evident. Stems were included, spontaneous natural fermentation & no Sulphur additions.
Oenologist:	Jacques de Klerk

Tasting Note

Brilliant medium purple. Fresh ripe red & black fruit; cherry, strawberry, & wild raspberry. Intense spice / sous bois, smoke. Granite minerality. Light-bodied, vibrant acid, grippy though delicate tannins; with surprisingly powerful fruit & spice; punching above its weight in flavour. Very balanced & low alcohol.

458 cases produced (12 bottles)
 Licensee Price 21.95 + hst
 Sommelier / Trade only