

# Dewaldt Heyns Weathered Hands

## Shiraz 2021

### Harvest

Cultivar:	24-year-old dry-land Shiraz
Clones:	SH1
Rootstock:	R99
Origin:	Swartland
Soil:	Deep clay-rich granite
Harvest:	19 February 2021
Yield:	4,6 tons per hectare (30 hl/ha)
Balling:	24,7 °B
pH:	3.55
Total acid:	5,5 g/l

### Vinification

The grapes were hand-picked in the early morning and force-cooled to 4 °C. They were 100% bunch sorted, partially de-stemmed (90%) and berry sorted on vibration tables. Fifty per cent of the destemmed berries were gently crushed into a satellite tank and deposited in an open fermenter. The other 50% of the berries were kept whole and deposited on top of the crushed berries. Ten per cent of the grapes was kept as whole bunches. The mash was given a cold soak of 3 days at 9 °C, protected by a CO<sub>2</sub> blanket. The juice was pumped over once daily during this period.

The tank was then heated to 18 °C and allowed to start fermentation naturally. Halfway through fermentation selected yeasts were used to finish fermentation. The fermenting cap was manually punched down four times daily with an additional pump-over for aeration. After fermentation, the wine was left on the skins for another week before being pressed into 50% new, 20% second-fill and 30% third-fill 300-litre Allier French oak barrels. The press fraction was kept separate. Malolactic fermentation was completed in the barrels.

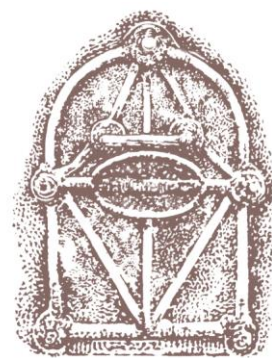
After malolactic fermentation, the wine was given a low sulphur dose and left on its lees for 10 months. The wine was then racked, blended and returned to barrel. After a total of 20 months in barrel, the wine was racked and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration.

### Analysis

Alcohol:	14,5 vol %
Total acid:	5,5 g/l
pH:	3.55
Residual sugar:	2,7 g/l
Volatile acidity:	0,57 g/l
Free sulphur:	38 mg/l
Total sulphur:	104 mg/l

### Tasting note

The wine has a deep, dark purple colour with prominent dark fruit, subtle red cherry notes and delicate violet floral flavours followed by undertones of dried herbs. The oak is well balanced with a full-bodied mouth feel, complimented by firm yet accessible tannins and a long finish.



DEWALDT HEYNS  
*Family Wines*

