

100%
ESTATE GROWN



IN THE VINEYARDS

Planted on contrasting slopes and soil types set the bar for a layered and complex wine to arise from these Walker Bay Syrah vineyards. Poised on the shores of the Bot River Lagoon with vistas of the Atlantic Ocean, ensures a cool, temperate climate. Cool climate Syrah ripens slowly, allowing for longer hang time and subsequent structure and flavour development.

Slope: North facing vineyards | **Soil:** Iron laterites, granite and chalk rich soils
Clones: SH 21, SH 22 & SH 12

CHARACTER

True to the varietal grown in cooler climates, one is lured closer by aromas of Rosemary and Fynbos, a rich perfume and a savoury gloss with hints of pepper spice. Juicy ripe tannins add structure with a youthful freshness to perch the bold fruit. The fruit follows through beautifully with a salty finish that lingers on the palate.

PERSONALITY

Albeit upfront and evocative, the wine was executed with restraining for a balanced result. Young yet forthcoming, it is evident the winemaker followed an old-world approach and not to let the oak overpower the honest essence of this wine.

Alc: 14.3% | **pH:** 3.63
TA: 5.78 g/l | **RS:** 2.78 g/l

IN THE CELLAR

The grapes were cooled overnight followed by both bunch- and berry sorting the next morning. After three days of cold maceration, the juice was allowed to warm up to 16 °C. To enhance the intrinsic qualities of Syrah, a combination of whole bunches and destemmed berries were used, inoculated with selected yeast strains to accentuate spicy and fruity aromas. Alcoholic fermentation lasted eight days during which gentle pump-overs encouraged delicate flavour and colour extraction. Pressed off the skins when fermentation was completed, the wine was settled in the tank and transferred to the barrels for malolactic fermentation to smooth out its edges.

Maturation: 18 months | **Oak:** 30% new French oak | **Aging potential:** 8 years from vintage

Production: 34 barrels

BEST TO ENJOY

Its seductive personality makes it a great choice for hearty South African stews.

Serving temperature: 12°C -14°C

Lamb tagine | **Rogan Josh curry** | **Moroccan Chicken Bastilla**

“ Syrah can truly showcase terroir when allowed to do so by not overworking it in the winery. Our wine-making approach is to honour this unique piece of land at the Southern tip of Africa.

~ Cellar Master, Johann Fourie

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