2022 SYRAH

WINE OF ORIGIN WALKER BAY

100% ESTATE GROWN

IN THE VINEYARDS

Planted on contrasting slopes and soil types sets 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, chalk and granite

Clones: SH21, SH22 and SH12

WINE ANALYSIS

Alc: 14.14% | **pH:** 3.55
TA: 5.3g/l | **RS:** 3.0g/l

> Syrah can truly showcase terroir when allowed to do so by not overworking it in the winery. Our winemaking approach is to honour this unique piece of land at the Southern tip of Africa.
>
> **Cellar Master, Johann Fourie**

CHARACTER

True to the varietal grown in cooler climates, one is lured closer by aromas of plum, liquorice and rose petals, a rich perfume and a savoury gloss with hints of white pepper spice and fynbos. Silky soft tannins add to the finesse to perch the bold blueberry fruit flavours. The fruit follows through beautifully with nuances of cocoa on the finish that lingers on the palate.

PERSONALITY

Albeit upfront and evocative, the wine was executed with restrain for a balanced end 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.

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 tank and transferred to the barrels for malolactic fermentation to smooth out its edges.

Oak maturation: 20 months

Barrel: 30% new French oak

Production: 48 X 300L barrels

Ageing potential: 8 years from vintage

BEST TO ENJOY

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

Lamb tagine | Rogan Josh curry
Moroccan Chicken Bastilla