

VREDE EN LUST

LADY J SYRAH 2015



The Syrah 2015 is made from Shiraz grapes and is the perfect example of how fruit from two different terroirs can harmonize to create a beautiful wine showcasing the best of both regions.

This appealing Shiraz is an elegant wine with supple fruit and spice balance prompting the name change to Syrah.

The grapes were picked by hand, the selected blocks fermented separately and only blended after maturation.

Note: Syrah is the French word for Shiraz.

Winemaker's Notes

The grapes were harvested at optimal ripeness and fermented in stainless steel tanks. This vintage spent 16 months on oak, with a small percentage being American oak. This wine is bottled under stelvin and cork closure.

Tasting Notes

The Shiraz grapes from Simonsberg-Paarl showcases violet and plums, whilst the Elgin grapes bring in a darker character with spicy notes and black pepper. Smooth tannins on the palate confirm the promise of this elegant wine. Velvet textured layers follow through to a juicy mouth-feel.

Technical Notes:

Cultivars: Shiraz (99%); Viognier (1%)

Ageing: Karlin Nel and Duan Engelbrecht

Wine of origin: Western Cape

Packaging: 750ml

Alcohol %: 14.0

Residual Sugar (RS): 2.9 g/l

Total Acid (TA): 5.4 g/l

pH: 3.40



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