WINE OF ORIGIN WALKER BAY

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: West facing vineyards | Soil: Iron laterites with chalk-rich subsoils

Clone: SH22 | Planted: 2007



CHARACTER

True to the varietal grown in cooler climates, one is lured closer by aromas of wild berries, violets, white pepper, and a savoury gloss with hints of smoky notes and fynbos. Grainy tannins add to the freshness to perch the bold blueberry fruit and leathery flavours that linger on the palate.



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



₩ WINE ANALYSIS

Alc: 13.7% | **pH:** 3.7 **TA:** 5.7 g/l | **RS:** 2.45 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 30% 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: 100% used French oak Production: 660 bottles



BEST TO ENJOY

Its seductive personality makes it a great choice for hearty foods.

Ageing potential: 8 years from vintage

Roast lamb | Earthy and peppery flavours | Grilled duck breast

Syrah can truly showcase terroir when allowed to do so by not overworking it in the winery. The Vinography Syrah is a single vineyard bottling of a parcel we followed the more traditional old world-making approach by fermenting the wine in contact with the stems. Different is style... for sure, we enjoy wandering off the beaten track by exploring different wine-making techniques.



Cellar Master, Johann Fourie