



MAREE FAMILY WINES

WHERE LEGENDS ARE MADE

Klein Jakkals

WINE MAKING

Wisdom is learned from our fathers and passed on to our sons.

Grapes were sourced from selected pockets of vineyards around Stellenbosch. The different soil types and specific vineyard sites allow for a variety of microclimates adding complexity to the wine. Fermentation took place in concrete vats with the skin cap being manually punched down 3-5 times daily. After fermentation the wine was left to mature in 2nd and 3rd fill French oak barrels for 18 months.

Cultivar	Syrah
Vintage	2021
Origin	Stellenbosch

TASTING NOTES

A deep garnet red core. Initial floral notes with hints of spice. Complemented by aromas of cherry and jasmine. The entrance showcases highlights of bright red fruit, balanced by textures of mocha and plums. With a structured acid and juicy mid palate. The wine has a long finish. All adding to the complexity of this truly unique South African Wine.

ANALYSIS

Alcohol	14.5%
pH	3.38
Acidity	6.5g/l
Residual Sugar	2.4g/l



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