



SWARTLAND WINERY BUSH VINE SYRAH

Swartland Winery's premium release wines made from low yielding bush vine barrel aged for a minimum of 12 months.

PRODUCT INFORMATION

VINTAGE	2017
VARIETALS	100% Syrah
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with manual punch downs daily. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 25% new and 75% older French oak barrels. Total maturation time in barrel was 12 months.

WINEMAKER'S NOTE

Big punchy fruit flavours are complemented by spicy aromas and soft tannins.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 3.2 g/L | TA 5.5 g/L | pH 3.55

FOOD SUGGESTIONS

This wine will complement hearty winter dishes; oxtail, goulash, stews, venison or a rich mushroom risotto.

CELLARING POTENTIAL

Ready for your enjoyment or mature for another 5 years.

SERVING TEMPERATURE 17 - 18°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390100081	UNIT SIZE	750ML
CASE BARCODE	6002390100159	BOTTLES PER CASE	6