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WINEMAKER'S COLLECTION SYRAH

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swartland Region

PRODUCT INFORMATION

VINTAGE	2024
VARIETALS	100% Shiraz
ORIGIN	Swartland

VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 24 - 26°C. Finally the grapes pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 14 days. This wine further matured in tank for up to 12 months to soften and integrate the tannins before bottling.

WINEMAKER'S NOTE

This wine shows white peppery spice aromas with a dash of cinnamon. The palate comprises lots of brambly red berry fruit, rich mulberry and well integrated smoky tones that carries through in a pleasing and lingering finish.

TECHNICAL ANALYSIS

Alc.14.02% | RS 3.7 g/l | TA 5.6 g/l | pH 3.40

FOOD SUGGESTIONS

A great companion to variety of spicy beef, venison, barbeque, matured cheeses or rich mushroom risotto dish.

CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 3 years.

SERVING TEMPERATURE

16 - 18°C

PACKAGING INFORMATION:

BOTTLE BARCODE 6002390101071
CASE BARCODE 6002390122076

UNIT SIZE 750ml
BOTTLES PER CASE 6