

900 SERIES SYRAH 2021

VINIFICATION

A three-barrel limited release of Sy colour with white pepper and violet red liquorice and spices are enh vanilla. An opulent velvety wine v finish. An intense expression of a Decanting recommend.	s on the nose. Intense anced by aromas of with a long, lingering
100 % Syrah	
Wine of Origin Stellenbosch	
Grapes where cold soaked for 3-4 days prior to being crushed and fermented at optimal temperatures, after which it was pressed and did Malo-Latic fermentation in tank on French oak staves. The wine was then racked to 225L French oak barrels for a 24 month maturation process, before being lightly fined and filtered before bottling.	
21 September 2023	
pH 3.65 Residual sugar 1.9 g/l	Total acidity 5.5 g/l Alcohol 13%
	 colour with white pepper and violet red liquorice and spices are enh vanilla. An opulent velvety wine v finish. An intense expression of a Decanting recommend. 100 % Syrah Wine of Origin Stellenbosch Grapes where cold soaked for 3-4 crushed and fermented at optima which it was pressed and did Malo tank on French oak staves. The wine 225L French oak barrels for a 2 process, before being lightly finee bottling. 21 September 2023 pH 3.65

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils	Granite/Tukulu (decomposed granite)/Table Mountain Sandstone
Aspect	North west
Area	1 На
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	February 2008
Clones	BB1
Balling at picking	24 °B

