

DE GRENDEL OP DIE BERG SYRAH 2019

The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cooler nighttime temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape.

Viticulture

Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

Vinification

Grapes were completely destemmed before being crushed. The wine was made using the aerated pump-over method in a closed tank with extended skin contact. Malolactic fermentation took place in stainless steel tanks. Next, the wine was transferred to 2nd, 3d and 4th fill French Oak barrels for 12 months' maturation prior to blending and bottling.

Tasting Notes

A deep purple coloured wine with a bright violet rim reminds of blueish ink. The nose is shy at first but opens beautifully into a youthful, clean and fresh aroma of pepper spice. A full-bodied wine presents flavours of buchu, rosemary, allspice and fresh green herbs complemented by smooth, ripe and well-integrated tannins. An extremely elegant wine with lots of finesse that is sure to please the most discerning Syrah palates.

Food Complements

Enjoy with lamb's liver, creamy mashed potatoes and a rich onion gravy or a lamb ragout with red peppers and olives.

Analysis

RS: 2.67g/l
pH: 3.43
TA: 5.94g/l
Alc: 13.48%

