

# DALKEITH

## JAKKALSFONTEIN SYRAH

2024

*Dalkeith offers a handcrafted selection of distinct wines with a light footprint, perfect for spirited wine lovers who believe that wine should be as thoughtful as it is thought provoking. Through considered farming practices and minimal intervention winemaking techniques which honour the land and the people, Dalkeith produces storied wines of character and intrigue which are shifting perspectives of premium South African wines. Dalkeith is more than just a winery, it's a way of life.*

### VINTAGE NOTES

Rainfall in summer was very low and by the end of January vines were already showing symptoms of water stress. The harvest started about seven to 10 days earlier, and due to the continued dry and hot weather, it was concluded by early March. Harvests of the later red cultivars were closer to the norm.

### WINEMAKING

All grapes were hand picked at optimal ripeness and brought to the cellar in 500kg bins. Here they were de-stemmed and berries were sorted on the vibrating sorting table. The sorted grapes were then transferred to the fermentation tank with a mobile receiving tank. Cold soaked for 3 days at 10 degrees. Inoculated after 3 days with fermentation lasting another 10 days. The must was pressed and the wines stored in older barrels for 9 months. The wine was blended and lightly filtered before bottling in November 2024.

### TASTING NOTES

- Layers of juicy dark berries, violet and subtle hints of pepper
- Soft and elegant tannins and black olive tapenade notes on the palate.

### WINE STATISTICS

REGION: Swartland

COMPOSITION: 100% Syrah

BARREL AGING: 9 months, 100% neutral oak

ALCOHOL: 12.5%

TA: 5.4

pH: 3.5

RS: 2.0 g/L

HARVEST DATES: Feb 1 - Feb 15, 2024

CASE PRODUCTION: 445 9L cases

