



RESERVE COLLECTION SYRAH 2023



ORIGIN

This wine is 100% Shiraz from a single block made up of 2 clones. It is terraced into our steepest and most rocky terroir which lends itself perfectly to the variety and produces our most expressive Syrah.

CROPPING AND HARVESTING

The average yield is around 6t/ha. The grapes were hand-picked in two passes on the 18th and 28th of March.

The grapes are picked at optimum flavour and phenolic ripeness with a sugar of 25 degrees brix and an acidity of 5.5 g/l.

WINEMAKING

The grapes are hand-picked in small picking crates and loaded into a cold store where they were chilled down to approximately 6 degrees Celsius overnight. 30% of the grapes are first placed into the tank as whole bunches. The remainder of the grapes were de-stemmed and crushed directly into tank for fermentation without the use of pumps. There was an initial period of cold maceration for 4 days before the fermentation started. Pump-overs, délestage and punching down of the cap were implemented twice a day for extraction until fermentation was completed. The tanks were given maceration post fermentation and malolactic fermentation began spontaneously during this period. The wines are put to barrel to complete malolactic fermentation after which they are racked, sulphured and put back to barrel. The wine matured on its fine lees for 10 months after which it is racked to tank at the time of blending. The wine is then returned to barrel for a further 11 months before being racked again prior to bottling. The wine was bottled unfiltered and without fining in November 2024.

TASTING NOTES

This wine has a deep purple core with a vibrant ruby rim. The nose leads with notes of ripe plum skin, cigar box, raspberry and violet perfume. The palate is classy and refined with supple fruit and a silky mid-palate. The wine finishes with an appealing velvety tannin profile, with a hint of rosemary and baking spice.

Food pairing: Pan seared 5 spice duck breast or pan-fried calamari and chorizo with a side of your choosing.

Alc. Vol %	Residual Sugar	Total Acidity	pH
14.5%	2.8g/L	5.5g/L	3.53