



SYRAH 393 2021

100% ELEVATION 393 VINEYARD

Our home vineyard on the Mont Fleur farm, high up (393m above sea level) on the slopes of the Helderberg Mountain. The closest mountain in Stellenbosch to the sea. The Syrah is planted on the steepest part and much of it on small terraces. Rocky, granitic based clay and iron rich soil.

One section 26-year-old vines on vertical trellis. Clones SH21A; SH1A & SH99 all on 101-14 rootstock. 5000 vines / hect. Yield 5 tons / hect. (32hl/ha)

2nd section 18-year-old vines on vertical trellis with narrow rows and high planting density as above. Clones SH470 (sourced from Cote Rotie); SH174 (sourced from Hermitage) and SH747 all on 101-14 rootstock. Yield 4 tons / hect. (29hl/ha)

VINTAGE CONDITIONS

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and pHs.

Harvest date: 22/2/21 to 8/3/21 @ 21-23.8 balling

PRODUCTION

Handpicking into 20 kg crates. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks with 15% whole bunches. Spontaneous natural yeast fermentation @ max. 30°C with the cap of skins punched down manually 1 - 3 times a day for 14 days. 1/3 whole bunch fermented for 1 month in oak foudre. Wine drained directly to barrels together with single pressing from traditional basket press. Malolactic fermentation in the barrel. 25% new fine grained, slow toasted small French oak was used in the first year and old 700L oak in the second year. Time in barrel 20 months with only 2 gentle rackings. This wine was bottled unfinned and unfiltered by hand.

Bottling date: 17/11/2022 Production: 562 x 6 x 750ml, 60 x 1.5L.

TASTING NOTES

Bright medium purple / red colour. Beguiling nose of subtle, but great complexity. A whole box of sherbet sweets from raspberry to cassis along with subtle spice and fynbos (herbal) elements too. Hints of pomegranate and white pepper. Delicious bright berry flavours and vibrant spice on the refined palate. Very classic long fine palate with a dry finish.

Best from 2025 to 2033.

Enjoy on its own or with slow roasted pork belly, venison or mushroom casserole.

ANALYSIS

Alc. 13.92% SG. 1.3g/l TA 5.8g/l pH 3.45 VA 0.54 SO₂ 15_{free} 65_{total}