



SYRAH RESERVE 2020

WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

The grapes for our Syrah all come from two very special, low-yielding blocks on our farm. After harvesting, 70% of the grapes were lightly destemmed, while the remaining 30% were added to the tank as whole clusters. 24 hours of pre-ferment maceration were carried out before inoculating. After a cool fermentation, the grapes were pressed off and settled before taking the wine to 2nd and 3rd fill French Oak barriques for 26 months.

TASTING NOTES

The Nose: Black pepper, Italian herbs and chocolate with brooding dark red berry fruit.

The Palate: Rich, warm flavours with intense, but rounded mouthfeel and grippy tannins in the finish. Perfect balance in this new-world-meets-old-world Syrah. The ideal partner for hearty, slow-cooked winter meals.

ANALYSIS

Alcohol:	14.45%
Sugar:	2.7 g/l
Acidity:	5.6 g/l
pH:	3.67

