



SYRAH RESERVE 2022

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 carefully 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 30% new French Oak barriques for 24 months.

TASTING NOTES

The Nose: Lifted and finely detailed, showing layers of violets, crushed black pepper and dried fynbos. Hints of savoury spice add complexity to the powerful aromatics.

The Palate: Pure, focused dark-berry fruit framed by bright natural acidity. The texture is rich and plush, with finely woven tannins carrying the wine to a long, savoury finish. A Syrah of supreme confidence and balance, pairing beautifully with herb-roasted lamb or char-grilled vegetables. Enjoy now, or cellar for 8–10 years from vintage.

ANALYSIS

Alcohol:	14.93%
Sugar:	2.2 g/l
Acidity:	6.0 g/l
pH:	3.32

