



GROOT PHESANTEKRAAL

Syrah 2022

ORIGIN

Durbanville, South Africa

VITICULTURE

The vines were planted in 1998, in a north-south direction. The soil is a combination of Malmesbury Shale and clay. Moderate growth with a low yield contributes to the intensity of flavour in the grapes. Breaking leaves during veraison ensures good colour development and enhanced tannin structure in wine.

ANALYSIS

pH: 3.51

Alc: 13.96%

TA: 5.7 g/l

RS: 2.6 g/l

PRODUCTION AND AGEING

Our debut vintage of our Syrah. The Stylistic change was imposed to create an elegant linear based wine from the oldest block on the farm. 20% Whole bunch fermentation was done in small fermentation vessels. Predominantly aged in older barrels, to preserve the new style of our Syrah. The 20% new oak in the wine is from convection and water bent staves which gives forth a more elegant wine. 92% French oak, 8% American oak.

TASTING NOTES

The perfect integration of cool climate factors creates this complex wine. On the nose beautiful aromas of redcurrant and Madagascan Green peppercorn which follows through to palate with elegant grainy palate. Layering of the wine is complex, yet an elegant style of cool climate Syrah.

FOOD PAIRING

The rich Christmas spices present in this wine pair well with rich, flavoursome red meat dishes such as Sichuan spice crispy duck breast, five spice cured pork belly and dry rub Karoo lamb. This is certainly a wine to be enjoyed at a dinner to remember.

