



Syrah Grenache Noir Cinsault 2019, Wine of Origin Coastal Region

Vineyards: Syrah from 18- and 10-year-old vineyards in Firgrove planted on decomposed granite soils. Bush vine Grenache Noir from Voor Paardeberg planted on granite soils. Cinsault from a dryland farmed 34 -year-old bush vines in Agter-Paarl planted on Malmesbury Shale.

Vintage 2019: The 2019 harvest was characterized by lower yields due to the aftermath of a three-year drought and fluctuating weather conditions. Restrictive winter rainfall and erratic spring temperatures led to uneven bud burst and poor berry set, significantly reducing the crop size. However, a fluctuating but generally moderate ripening period allowed the grapes to develop sugar levels at a steady, slow pace, with fruit showing excellent flavour concentration.

The 2019 vintage is regarded as highly elegant, marked by a refined balance between intense fruit purity, structural depth, and a beautifully refreshing natural acidity.

Fermentation & Maturation: Fermented in open top fermenters with 2 - 3 pump overs & punch downs per day. 50 % destemmed and 50 % whole bunch fermentation. Matured in 1st - 4th fill 300 li and 500 li French oak barrels for 15 months. 25 % 1st fill barrel, 35 % 2nd fill and 40 % 3rd – 4th fill barrel.

The blend: The Stellenbosch, Voor Paardeberg and Agter-Paarl terroir matched perfectly with the 3 varieties where Syrah adds the fresh red berry fruit, spices and structure, the Grenache Noir lends fresh fruit, elegance and structure while Cinsault contributes brighter fruit, acidity and freshness.

Tasting note: This impressive red blend of 65 % Syrah, 22 % Grenache Noir and 13 % Cinsault showcases the remarkable fruit intensity, freshness and elegance of these varietals. The nose is alluringly perfumed, showing vibrant aromatics of red cherries, wild berries, fynbos, pepper spice and black olives. Multi-dimensional and multi-layered, the palate delivers a textured mouthfeel and silky -smooth finish.

Multi-dimensional and multi-layered, the palate delivers a textured mouthfeel and silky -smooth finish.

Analysis:

Alc: 14.07 %	RS: 2.90 g/l	TA: 5.6	pH: 3.42	VA: 0.58
--------------	--------------	---------	----------	----------

Awards: Platter 5 star (95 points)