





## **Mount Sutherland Syrah 2018**

Grapes originating from the first vineyards in the newly allocated Sutherland-Karoo region. One of the highest vineyards in South Africa, planted at 1500m above sea level. One of the coldest wine growing regions in South Africa.

Yielding 3 tons per hectare. Fruit cold soaked for 10 days at 8° Celsius. Pumped over 3 times daily to maintain a low temperature in the cap. Whole-bunch fermentation at low temperatures. Both free-run and press juice were used. Aged for 14 months in French oak barrels, of which 20% new. South Africa's first true continental climate wine. All Organic practices.

VINEYARD: Sutherland-Karoo

## **TASTING NOTES:**

Continental style Syrah. Layers of aromas such as rose petals, black cherries, cloves and freshly milled white pepper. Succulence and richness on the palate and ends in a pleasant, long and ripe finish.

ALC: 13.86 TA: 5.6 RS: 2.7 pH: 3.68