



## Driefontein Syrah

### *Tasting Notes*



#### ***Aroma Profile***

On the nose, the wine shows cinnamon, black cherries, elegant spice and charcuterie. Well-rounded tannins make for a wine which is accessible now, but with enough structure and balance to age and reward well in years to come. Serious, smoky, meaty and compact.

#### ***Terroir***

Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg Mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic Ocean) during the day and cool night air flowing down the mountain, resulting in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and dry, warm summers.

#### ***Viticulture***

The two-hectare single vineyard vines are meticulously cared for by hand to ensure maximum quality. Organic and biodynamic practices are employed, which includes not using any pesticides, herbicides or chemical sprays. In addition, farm produced compost, teas and biodynamic preparations are employed. The fruit was hand-picked in small lug boxes and the crop was reduced to ensure that only the perfect grapes were used for this wine.

#### ***Vinification***

Biodynamic practices were also followed in the cellar. In the winery, the grapes were sorted twice – firstly as whole bunches and then as berries to ensure that only the best grapes reach the fermentation tank. Aged in 20% new French Oak barrels, this wine will continue to reward if carefully cellared for 5 – 8 years.

#### ***Origin***

Helderberg, Stellenbosch

#### ***Winemaker*** – Jasper Raats

**Alc:** 14.21% ; **RS:** 2.8 g/l ; **TA:** 5.3 g/l ; **pH:** 3.56

#### ***Awards***

Tim Atkin 92