



RESERVE SYRAH 2017

DENSITY 20°C	ALCOHOL VOL%	TOTAL EXTRACT g/l	RESIDUAL SUGAR g/l	SUGARFREE EXTRACT g/l	TOTAL ACID g/l	VOLATILE ACIDITY g/l	FREE SO ² mg/l	TOTAL SO ² mg/l	pH
0.9906	13.17	24.7	1.1	24.70	5.5	0.55	36	81	3.54

PARTICULARS OF WINE

Vintage: 2017

Producer: Trizanne Signature Wines

Production Area: Elim

Cultivar(s): Syrah

Production: 6 600 bottles



RESERVE SYRAH

Harvested from three vineyards in Elim, each from a different clone, on soils varying from shale, gravel and Ferricrete also known as Koffieklip. The 2018 Syrah is a beautiful example of cool-climate Syrah and a great counterpoint to the more commonly found warm-climate Syrah in South Africa. Minimal intervention was used during the winemaking process. After de-stemming, wine fermented naturally in open-top containers and benefitted from daily punch-downs. The wine then spent 11 months in old 225L French oak and was bottled in February 2019. The wine was made in a natural way, with only sulphur additions.

TASTING NOTES

"Wild strawberries, cranberries, hints of pomegranite and crushed rose petals all neatly integrated with the oak. The palate is medium-bodied with crisp acidity, a lovely saline/spicy thread throughout this Syrah that lends energy and tension towards the precise and detailed finish. This is a superb, sophisticated and nuanced Syrah that should age with style.

100% Syrah, 13.0% abv, Natural Cork Closure, W.O Elim

Tim Atkin Report 2019 - 93 Points:

Trizanne Barnard makes this stylish, cool climate Syrah with grapes from Francis Pratt's vineyard and the old Zoetendal site, which has evolved in style since she started picking earlier in 2016. Scented, balsamic and hauntingly spicy and peppery, it has scented 10% new oak, fine tannins and a salty finish. 2021-28

