

TRADE NAME : Sondagskloof Syrah 2018



PARTICULARS OF WINE

Vintage: 2018

Producer: Trizanne Signature Wines

Production Area: SONDAGSKLOOF

Cultivar(s): SYRAH 100%

Class: RED WINE

Production: 950 bottles

OFFICIAL ANALYSIS LABORATORY REPORT									
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 SO2 mg/l	Total SO2 mg/l	pH
0.9904	13.62	25.9	1.2	25.80	6.0	0.83	36	77	3.43

RESULT: APPROVED

Sondagskloof Syrah 2018

Grapes were destemmed, naturally fermented in open fermenters, 2-3 punch downs a day, post macerated on the skins for approx 8 days and pressed into barrel. MLF in barrel and barrel matured for 16 months. No other additives besides sulphur. Bottled in July 2019.

Tasting notes

Beautifully expressive in the glass with aromas of blackberry, currant, garrigue and white pepper. Palate is medium-bodied and intense, with fine-grained tannins and a lovely acid line.

Syrah 100%, 13.5% abv, Natural Cork Closure, W.O Sondagskloof