

Nice.  
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# TECHNICAL DATA:

GRAPES: Syrah, Cinsault, Grenache

VINTAGE: 2023

WO: Paarl

PH: 3.69

ACIDITY: 5.4 g/L

RS: 3.0 g/L

ABV: 13.5% Alcohol

Winemaker: Kiara Scott-Farmer

*“Each variety was harvested separately at varying stages. The Syrah was whole-bunch fermented, Grenache whole berry and the Cinsault and was crushed and destemmed. Each batch was fermented separately in open top fermenters with wild/natural yeast. A short post fermentation maceration occurred before the wine was pressed and transferred to steel tanks, and 500 litre and 300 litre older barrels for malolactic fermentation. The wine spent a further 8 months in barrel before final blending and bottling.”*

