



ABBOTSDALE SYRAH 2022

VINEYARDS:

Low yielding dry land bush vines from sandy decomposed granite soils are selected by Bryan MacRobert to make this wine. The grapes are hand harvested in the early hours of the morning and transported in 16 kg crates to the cellar for the winemaking process.

VARIETY:

Syrah 100%

WINEMAKING:

The winemaking method is chosen to best express the Swartland terroir. The grapes are sorted before entering the tank. Some whole bunches are used to maintain freshness but without adding too many stems. Light extraction is used to extract only soft tannins and fruit. Once pressed the wine is aged in big old wooden vats to soften and stabilize the wine.

PRODUCTION: 4,040 Bottles

TASTING NOTES:

This wine has a ruby colour. Primary fruits aromas of violets, red fruit and black fruit. Red cherries, plum, black currant and blackberries. The palate is medium, with soft tannins. Nice long finish. Medium alcohol. Medium acid.

Alc.	12.95%
RS	3.0 g/L
pH	3.65
TA	5.0 g/L
