ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

VINEYARD SELECTION



SYRAH
2024

WINE OF ORIGIN:
Western Cape

VITICULTURE:
The 2023/24 growing season was characterised by excellent winter rainfall, replenishing soil-water reserves and providing favourable conditions for the start of the growing season. Spring was notably wet, with strong winds also experienced around flowering, while the season became progressively warmer and drier as summer progressed. These conditions, together with careful vineyard management, resulted in generally good ripening conditions and healthy fruit at harvest.
The fruit for this wine was sourced from a selection of vineyards across the Western Cape, including Darling, Stellenbosch's Helderberg and Schapenberg, and finished with a bright touch of Elim. We focused on selecting Syrah from sites known for producing wines with fine tannin structures, freshness and vibrant fruit character.
The diversity of these sites allows each component to contribute a distinct element to the final blend, resulting in a Syrah that combines depth and concentration with freshness, structure and elegance.

VINIFICATION:
The grapes were hand-picked in the cool early morning hours, then destemmed and carefully sorted before being transferred to stainless-steel tanks for fermentation.
A combination of open and closed pump-overs was employed throughout fermentation to ensure gentle, controlled extraction, building structure, balance and depth.
To further enhance the varietal expression and complexity of the Syrah, selected vineyard parcels underwent whole-bunch fermentation or incorporated ripe stems during fermentation, adding layers of aromatic complexity, spice and tannin structure. The emphasis in maturation was on preserving the purity of the fruit and the character of the vineyards, favouring subtle oak influence over pronounced toast. The wine spent 22 months maturing in 300L French oak barrels, comprising 5% first-fill, 27% second-fill and 68% third-fill barrels. The individual components were then carefully blended before bottling.

WINEMAKER'S NOTE:
A generous, flavour-packed Syrah with expressive aromas of white pepper and juicy black berries, complemented by delicate floral notes of violet. The plush, textured palate is supported by fine, structured tannins and subtle, well-integrated oak. A fresh, lingering finish completes the wine, with the potential to develop beautifully over the next eight years with careful cellaring, although it is already enjoyable now.

ANALYSIS:
Alc – 14.00%vol RS – 3.1g/l TA – 6.3g/l pH – 3.40

