

B A C C O

PRELUDE SYRAH 2021

SYRAH IS A GRAPE THAT THRIVES IN THE CLIMATE AND SOILS OF OUR ESTATE, FINDING A CLASSICAL, ELEGANT EXPRESSION WITH INTRICATE AROMATICS.

IN THE VINEYARD

Our 1-hectare block of Syrah was planted in 2016. This variety tends to have a very vigorous growth habit, therefore careful vineyard management is required to ensure optimal balance between vegetative and reproductive growth. As the ripening season progresses, any underripe fruit is dropped from the vine to allow the vine to concentrate all its energy into ripening the top-quality bunches.

IN THE CELLAR

The grapes were handpicked during the cool hours of the morning and meticulously sorted upon arrival at the cellar: first whole-bunch sorting, followed by destemming, then berry sorting. Any under/ or overripe fruit was discarded. The berries were gently crushed, just to perforate the skin and transferred into stainless steel tanks where they underwent alcoholic fermentation. Once alcoholic fermentation was complete, the wine was drained and the remaining solids pressed. The 2021 vintage matured for 20 months in French oak barrels, of which 25% were new 225L barrels, the remainder in neutral 300L barrels.

IN THE BOTTLE

This deep red wine has an intensely flavoured nose of cola, cigar box, fynbos and earthy forest floor. Rich fruit on the palate intertwine with savoury notes to create a layered mouthfeel with a long, bright aftertaste. Best enjoyed with full-flavoured dishes like roast lamb and seared tuna with sweet soy.

AWARDS 2020 VINTAGE

- IWSC (94 points)
- Gilbert and Gaillard International Challenge (94 points)
- Tim Atkin (93 points)
- James Suckling (92 points)



Alcohol
14%

pH 3.88

TA 4.60 g/l

VA 0.53 g/l

RS 1.10 g/l