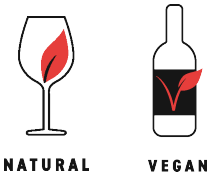
Lelie van Saron

2021

SYRAH

Upper Hemel-en-Aarde Valley - South Africa



Stats

Grapes: 100% Syrah
Vineyard: Hermanus
Vine Age: 11-15-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable
Fermentation: Native – stainless-steel (40% whole-cluster/60% whole-berry)
Skin Contact: 4 weeks
Aging: 12 months in a single neutral French 300L tonneau and 500L demi-muid
Alcohol: 13%
pH: 3.39
Total Acidity: 5.8 g/L
Total SO2: 86 ppm
Total Production: 192 cases
UPC: 6009820030482

Reviews

Tim Atkin MW | 92 points
Wine Advocate | 93+ points
Platter's Guide | 91 points

About

Natasha's Syrah is a beautiful example of cooler climate Syrah from South Africa. Now in its fifth vintage, the fruit comes from Hermanus at the foothills of the Babylonstoren Mountains just 3 miles from the Atlantic ocean. The vines sit at about 625-650 ft. above sea level in an east-west row orientation on a southwest facing slope. Clonal selection is really important here, with a focus on smaller berries and more compact bunches.

The grapes were hand-harvested and placed in an open top stainless-steel tanks with roughly 40% of the bunches left intact and the rest being destemmed but not crushed, placed atop the whole-clusters. Occasional foot stomping and a few light pumpovers got the fermentation going and after two weeks the wine went dry. The wine stayed on skins for an additional two weeks prior to being basket pressed to a single old French tonneau and demi-muid. After 12 months of aging with a small addition of sulfur in the spring, the wine was bottled with a gentle fining and coarse sheet filtration for stability. The wine aged in bottle for an additional two years before being released.

Tasting Note

Bold and sultry. Black cherry, cassis, violets, and rose petals pull you in, while the herbs and cracked pepper sneak up on you. With a silky grip, this has layers for days. Beautifully finessed and food-friendly.