



## Lelie van Saron

2020

# SYRAH

*Upper Hemel-en-Aarde Valley - South Africa*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Syrah

**Vineyard:** DeBos Vineyard

**Vine Age:** 13-17-years-old

**Soil Type:** Weathered granite

**Viticulture:** Sustainable (no herbicides or pesticides) – dry-farmed

**Fermentation:** Native – stainless-steel (40% whole-cluster/60% whole-berry)

**Skin Contact:** 3 weeks

**Aging:** 12 months in a single neutral French 300L tonneau and 500L demi-muid

**Alcohol:** 14.2%

**pH:** 3.5

**Total Acidity:** 5.5 g/L

**Total SO<sub>2</sub>:** 89 ppm

**Total Production:** 217 cases

**UPC:** 6009820030482

### Reviews

Tim Atkin, MW | 93 points

Platter's Guide | 91 points

Wine Advocate | 92+ points

### About

In its fourth release, the DeBos Vineyard is again the source of fruit for this wine, located on the north side of the dam for which it is named at the base of the Babylonstoren Mountains. The small block that makes this wine is a south/southwest facing slope at roughly 400-550 feet in elevation with the vines planted between fields of fynbos and in very close proximity to the sea. The Syrah block sits just below the Chardonnay block and has more of a sandy, granitic soil with rocky outcrops of pure granite.

The three clones were selected based on stem ripeness, fruit quality and bunch size. 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 week 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.

### Tasting Note

Marvelous profusion of flavors & aromas, from cassis & black cherries through violets & rose petals to herbs & pepper, encased in a fine tannin lattice. Outstanding complexity & structure at moderate alcohol.