

Saga Vineyards

2024

'SONS OF SUGARLAND'

Syrah | *Stellenbosch - South Africa*

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Syrah - Clone SH99
Vineyard: Karibib Vineyard - Polkadraai hills
Vine Age: 28-years-old
Soil Type: Decomposed granitic sand
Viticulture: Sustainable — practicing organic
Fermentation: Native – concrete only (100% whole-bunch)
Skin Contact: 10 days on skins and stems
Aging: 11 months in a single 15hL concrete egg
Alcohol: 13.7%
pH: 3.6
Total Acidity: 5.1 g/L
Total SO2: 68 ppm
Total Production: 208 cases
UPC: 0700083542199

Reviews

The WineMag | 96 points
Tim Atkin, MW | 96 points
Vinous | 95 points

About

One grape...one clone...one vineyard...one immensely explosive Syrah that is truly a Syrah for Syrah lovers. The SH99 Syrah clone from the 'Karibib Vineyard' in the Polkadraai Hills in addition to a bit of sulfur is all that makes up this sublime wine. Reenen shares the 11 rows of Syrah with Lukas Van Loggerenberg (for his 'Graft' Syrah), Sam Lambson's Minimalist Wines, as well as Jean Smit's Damascene wines. This is the highest parcel of this ocean-facing vineyard that gets rammed by the cool breezes. Reenen's goal with this wine is to make it as raw as possible but still with a pretty side. In a very short time this has risen to Syrah royalty in South Africa alongside Reenen's 'Epilogue'.

The fruit was hand-harvested in one morning and brought back to the winery where the fruit was placed into a concrete fermenter. Fermentation kicked off naturally & 100% whole bunch, and continued for 10 days. The lot was pressed to a 15hL concrete egg with gross lees intact and left to age for 11 months. It was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Haunting and expressive, with cracked black pepper, violets, and ripe red and black berries. Poised yet powerful, its finesse and depth unfold seamlessly on the palate. Truly captivating.