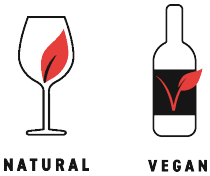


Trizanne Signature Wines

2021

'TSW' SYRAH

Swartland - South Africa



Stats

Grapes: 100% Syrah
Vineyard: 2 blocks of Leeuwenkuil Vineyards
Vine Age: 22-years-old
Soil Type: Schist and shale
Viticulture: Sustainable – dry farmed
Fermentation: Native – open top stainless steel (100% destemmed)
Skin Contact: 3 weeks
Aging: 12 months in 500L French puncheons
Alcohol: 13.2%
pH: 3.71
Total Acidity: 5 g/L
Total SO2: 82 ppm
Total Production: 500 cases
UPC: 6009900041599

Reviews

The WineMag | 90 points

About

When Trizanne left the nest of Klein Constantia's Anwilka in 2008 to pursue her eponymous brand, she was speaking with a good friend from college Chris Mullineux. They had formed a tasting group while studying at Stellenbosch University and remained friends to this day. Chris helped Trizanne secure some serious Swartland Syrah and this was the first wine that she made in the inaugural 2009 vintage. Chris worked with this site a few years earlier and introduced Trizanne to the Leeuwenkuil Vineyard, which is located in the very southern portion of the Swartland. One of the blocks is on a heavy shale subsoil and the other on quite friable hillside schist.

The fruit was handpicked from the middle to end of February and entirely destemmed, with the berries split but not crushed. It fermented naturally in open top tanks, layered with a bit of dry ice for a very cool ferment. After the ferment started it received 3-4 punch downs per day, finishing after 21 days. and left on skins for an additional three weeks. The wine was then gently basket-pressed direct to older 500L French puncheons, and following nine months of aging it was racked off of the gross lees. The wine was then bottled without fining or filtration, and it was given a small dose of sulfur.

Tasting Note

Wonderfully perfumed with hints of red and dark fruits, pepper and earthiness. Medium-bodied with primary fruit expression beautifully balanced by fine tannin and subtle acid giving freshness and lifting the wine. The earthy and spicy notes give texture and depth to the palate and provide a savory and satisfying finish.