



Trizanne Signature Wines

2019

SYRAH

Elim - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Syrah

Vineyard: The Berrio & Zoetendal Farms (Elim)

Vine Age: 17-years-old

Soil Type: Gravel on clay, with weathered shale and ferricrete

Viticulture: Sustainable – dry-farmed

Fermentation: Native – open top in stainless steel fermenters (100% destemmed)

Skin Contact: 15 days

Aging: 11 months in old 225L, 300L, and 500L French barrels

Alcohol: 13.5%

pH: 3.72

Total Acidity: 5 g/L

Total SO₂: 51 ppm

Total Production: 500 cases

UPC: 6009900041520

Reviews

The WineMag | 95 points

Jancis Robinson | 16.5 points

About

2011 marked Trizanne's venture into Elim but it was only with Sauvignon Blanc and Sémillon at the time. Fast forward a couple of years and she was intrigued by the Syrah down there as a yang to the Swartland's yin completing her Syrah journey (at the time – pre-Sondagskloof). Elim allowed for Trizanne to really explore the perfumed and delicate aromas of Syrah rather than the more fruit-driven and powerful characteristics she had been working with in Swartland. The fruit for the 2019 vintage comes from two sites, each from a different clone and on varying soils ranging from shale, gravel and ferricrete.

The fruit was entirely hand-harvested and destemmed. Fermentations occurred outdoors in one-ton open top stainless-steel fermenters. Daily punchdowns were used for extraction and after ten days the wine was dry. It then spent another five days post-ferment on the skins. The wine was basket-pressed to old French barriques where the wine aged with frequent topping. After 11 months the barrels were racked to tank and settled, then bottled without fining and a light sheet filtration and sulfur addition.

Tasting Note

A delicate nose of white pepper, lavender, and fynbos. The palate sings – so much energy and precision – and the finish melts away slowly. Very pretty Syrah.