



Deep Rooted Wines

2023

'HINTERLANDS'

Syrah | Walker Bay - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Syrah

Vineyard: Welgesind (33%) - Stanford Hills (67%)

Vine Age: Average: 20-years-old

Soil Type: Limestone, quartz, and granite

Viticulture: Regenerative

Fermentation: Native — one ton open-top fermenter (15% whole bunch)

Skin Contact: 5 weeks

Aging: 11 months in neutral 225L barrels

Alcohol: 13%

pH: 3.52

Total Acidity: 5.2 g/L

Total SO₂: 13 ppm (None added)

Total Production: 150 cases

About

'Hinterlands' is an expression of cool climate Syrah from the Walker Bay region of South Africa, just south of Cape Town via Sir Lowry's Pass. This wine follows the same philosophy as Mark's 'Journey to the Centre of the Universe' Fumé Blanc in that it is a blend of three exceptional vineyards each planted to different soils and with their own climatic influences. The unique characteristic of these south-facing, cool sites is that ripening is incredibly slow. The last vineyard was harvested on April 7th (pretty late for South Africa). This slow ripening allows for more savory flavor development and a more precise tannin structure.

The grapes were hand-harvested and 15% remained as whole-bunches with the rest being de-stemmed. The fruit was placed into a one ton open-top vat for spontaneous fermentation. After five weeks, the wine was pressed off the skins and was sent back to neutral barrels for 11 months of aging. The wine was then bottled without fining, filtration, or any additives whatsoever.

Tasting Notes

Dark and inky in the glass. Gravel and spice jump out first, chased by juicy red fruit. The tannins are smooth and plush, with that wild fynbos edge giving it lift. Full of energy.