

## **Trizanne Signature Wines**

2019



Syrah | Swartland - South Africa





NATURAL

VEGA

### **Stats**

Grapes: 100% Syrah

Vineyard: 2 blocks of Leeuwenkuil

Vineyards

Vine Age: 15-27-years-old

Soil Type: Schist over Glenrosa red

clay

Viticulture: Sustainable – dry farmed Fermentation: Native – open top stainless steel (100% destemmed)

Skin Contact: 4 weeks

Aging: 12 months in 500L French

puncheons
Alcohol: 13.7%
pH: 3.61

Total Acidity: 5.5 g/L Total SO2: 95 ppm

**Total Production**: 435 cases **UPC**: 6009900041599

# **Reviews**

Vinous | 93 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 the bins were brought to the winery undergoing an overnight cold soak. The fruit was entirely destemmed and the berries split, but not crushed and it fermented naturally in open top tanks, layered with a bit of dry ice for a very cool ferment. After the ferment started it was punchdowned 3-4 times per day, finishing after 10 days. It was then left on the 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. An additional two months of aging ensued prior to blending in tank and returned to barrel for an additional month. The wine was then bottled without fining or filtration and just a 60ppm addition of sulfur.

#### Tasting Note

A youthful punch of red and black fruits on the nose with a delightfully savory touch of black olive. That continues on the harmonious and well-weighted palate. A youthful, solid and (most importantly) delicious wine.

