



Trizanne Signature Wines

2017

SYRAH

Swartland - South Africa



NATURAL

Stats

Vineyard: 2 blocks of Leeuwenkuil

Vineyards

Vine Age: 20-25-years-old

Soil Type: Schist & shale with a bit of decomposed granite

Skin Contact: 4 weeks

Aging: 12 months in 500L French puncheons

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

pH: 3.52

Total Acidity: 5.3 g/L

Total SO₂: 90 ppm

Total Production: 775 cases

Reviews

Platter's Guide | 88 points

Wine & Spirits | 88 points

The WineMag | 94 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. The source has evolved as the brand has grown, though the original block is still being used in this wine. 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 in mid-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. In late January 2018, the wine was bottled without fining or filtration.

Tasting Note

Beautifully ripe and fresh black and red fruits on the nose accompanied by some aromatic spice – black pepper and cardamom – with some dust and warm earth undertones. On the palate, the fruit is persistent and abundant. Lovely concentration without being overly “heavy”. The fine-grained tannin keeps building in the mouth and with the balanced acid provides a classy framework for the pure red fruit to express itself. A beautiful wine.