



STRANDVELD

VINEYARDS

ELIM • CAPE AGULHAS • SOUTH AFRICA

strandveld refers to the coastal belt of land which straddles the coastline around africa's southernmost tip at cape agulhas. this confluence of maritime climate, varying sites and soil types creates the diversity of terroir that distinguishes the wines of strandveld.

driven by a deep passion for premium quality wines and the spirit of discovery, strandveld vineyards stands proudly as the southernmost winery in africa. unique in every sense of the word, our wines reflect their wild origins of diverse terroir and a maritime climate through remarkable complexity and singularity.

FIRST SIGHTING SHIRAZ 2020

VINTAGE

The growing season started with a very dry spring and less wind than normal. Conditions were good until we were hit with a full force, late cold front on 28 October. This brought a hail storm with stones the size of Shiraz berries driven by a gale force South West wind which ripped the leaves and shoots of our vines. Within 10 minutes the damage was done.

In the middle of January a Black South Easter tormented us for 10 consecutive days, accompanied by 115mm of rain and very high humidity. By the 4th of February harvest was in full swing and despite my worries the grapes came into the cellar with no sour rot and only a small percentage of botrytis. The average temperature for February was 21.3° Celsius, this is 0.8°C warmer than the average for the last 16 years. Despite the challenging conditions, the resulting low yield of 2.3 ton per hectare harvested in February and March made amazing wines. The wines produced from the 2020 harvest are fresh and elegant with almost 1% less alcohol.

GRAPE VARIETIES

95% Shiraz, 5% Grenache

AGE OF VINES

18 years

CLONES

SH21, SH22, SH99B, SH5C, SH9

VINIFICATION

The grapes were cold soaked for 1 day prior to fermentation. Fermentation temperatures were controlled between 22 and 26°C. We had a total of 14 days skin contact during fermentation. Pump-overs were affected twice daily. 100% of the wine was matured for 12 months in 300l French oak barrels, mostly second and third fill.

WINE ANALYSIS

Alcohol 13.42%
Residual sugar 2.2 g/litre
Total Acidity 5.5 g/litre
pH 3.45

TASTING NOTE

Deep garnet red with cranberry and tart blackberry flavours and aromas of freshly baked apple pie. Medium bodied with peppery, earthy notes and finely textured, cool climate tannins complimented by subtle French oak barrel aging.

