



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.

STRANDVELD SYRAH 2020

VINTAGE

The growing season for the 2020 harvest started with a normal cold winter in 2019, this was followed by a very dry spring and less wind than normal. Conditions were looking good until we were hit by a late cold front on 28 October 2019. The front hit us at full force coming straight of the Artic Ocean, along it brought a hailstorm with stones the size of Shiraz berries driven by a gale force Southwest wind which ripped the leaves and shoots of our vines. Within 10 minutes the damage was done, our potential crop was reduced to halve. In the middle of January 2020, a Black South Easter tormented us for 10 consecutive days, accompanied by 115mm of rain and very high humidity. This caused berry burst on the early cultivars like Sauv Blanc and Pinot noir, luckily our red cultivars were only in early stages of veraison and was not so badly affected. 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.

GRAPE VARIETIES

94% Syrah, 6% Viognier

AGE OF VINES

16 years

CLONES

SH 22

VINIFICATION

Due to the challenging vintage we did not follow our normal procedure of cold soaking prior to fermentation, we inoculated the whole berries immediately after destemming as to get a control over unwanted wild yeast. Fermentation was done in Stainless steel tank with daily pump overs. Skin contact was also less than normal with only 10 days prior to pressing. The wine was matured in French oak barrels for 20 months 35 % new and the rest 2nd and 3rd fill.

WINE ANALYSIS

Alcohol 13% / Residual sugar 2.8 g/litre
Total Acidity 5.6 g/litre / pH 3.4

TASTING NOTE

A medium-bodied wine with a beautiful garnet red rim. Aromas of Cherry, Lavender, Black pepper intermingle with Candy Cola and chalky mineral oak flavours. Cool fine tannins carry into our signature savoury salty finish.

