



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

SYRAH 2021

VINTAGE

The growing season started with a very good Winter in 2020 with enough cold units and good rain, but when Spring set in, the Winter unfortunately didn't stop. The Cape South Coast region was still cold and wet with lots of rain during November. The weather is not ideal during flowering season, the continuous wet days creates the perfect conditions for severe Downy Mildew development throughout the region. This can have a devastating effect on the canopy and in the grape bunches and can cause a dramatic loss of the crop. Our vines were still sensitive after last year's hail damage, their reserves were not what they should have been and fertility in the buds was less than ideal. Add to that the cold, wet, windy conditions during flowering season and then the Downy Mildew. The resulting small crop (3.5 T/ha) made intense wines with loads of fruit and concentration. Harvesting was almost 10 days late and we only picked the Shiraz to the end of March.

GRAPE VARIETIES

93% Shiraz 7% 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 13.24%
Residual sugar 2.1g/litre
Total Acidity 5.4 g/litre
pH 3.45

TASTING NOTE

Ruby red with bright rim, delicate flavours of red berries, Violet's and Lavender, elegant tannins combine with salty dry finish. Enjoy with your family and friends while lighting the Braai fire.

