



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 2021

VINTAGE

The growing season started with a very good Winter with enough cold units and good rain, but when Spring set in, the Winter unfortunately didn't stop. It was still cold and wet with lots of rain in the Cape South Coast region in November, which is not at all ideal during flowering season and so many wet days created the right conditions for the development of severe Downy Mildew 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 made intense wines with loads of fruit and concentration. Harvesting was almost 10 days late and we only picked the Shiraz in the middle of March.

GRAPE VARIETIES

96% Syrah, 4% Viognier

AGE OF VINES

18 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 12.97%

Residual sugar 2.6g/litre

Total Acidity 4.8 g/litre

pH 3.46

TASTING NOTE

Strandveld Syrah 2021 presents a captivating ruby garnet hue, inviting you into a journey of spice and leather on the nose. Its palate offers a satisfyingly dry and textured experience, with bursts of red cherry and cranberry leading to a lingering aftertaste. The finish surprises with a delightful touch of rhubarb tartness, adding a unique twist to its rich and layered profile.

