



reyneke

syrah 2023

winemakers notes:

Hand-harvested grapes were cooled overnight before undergoing spontaneous fermentation. A portion (30%) included whole bunches and was fermented in a combination of open-top concrete fermenters and submerged cap fermenters. The wine was then matured for 16 months in seasoned oak barrels, 2500L foudré, and second-fill 400L barrels.

tasting note:

A refined yet powerful expression of Syrah, with layered aromatics of mulberries, black cherry, and plum, complemented by cardamom, allspice, and a delicate floral note of lavender. The palate is pure and elegant, with juicy dark fruit framed by fine but structured tannins. A finish of white pepper and savoury spice lends depth and complexity.

analysis

Alc %	RS g/l	TA g/l	ph
13.5	1.7	4.5	3.78

