

c<u>i</u>ty on a h<u>i</u>ll Syrah 2019

PERSPECTIVE

This is another first bottling. Syrah is one of the backbone varieties of the Swartland, although the vines can struggle in our hot and dry climate. The yields were low as these vineyards received minimal to no irrigation during the drought. This led to small crops and concentrated berries. This wine is made from three vineyards, of which one is farmed organically, planted in different soil types across the Swartland. The result is a delicately perfumed wine with an elegant structure which is quite ironic considering the harsh conditions the vines had to endure. Only 700 bottles were produced from this vintage.

VINEYARD

Year of planting: 1990's

Soil type: Decomposed granite, schist & clay Cultivation: Bush vines & trellised vineyards

Location:

VINIFICATION

Style: Dry

Fermentation: Native yeasts | 75% whole bunch

Old 500 litre oak barrel Vessels:

ANALYSIS

Alc 13.5%

RS 1.9 g/L

TA 5.2 g/L

pH 3.65