



SYRAH 2022

VITICULTURE

This is the third vintage from our own vineyard in the Voor Paardeberg, planted in 2000, and the maturity of the vines really shows in this vintage. The vineyards are planted on low vigour, well drained, granitic-origin soils with clay subsoil and laterite stone. The vines are managed to retain a healthy balance between grape production and growth. The mature vines are naturally low- yielding and all damaged or unripe grapes were removed before harvest. The fruit was uniformly ripe and was picked on the basis of analysis, taste and vine physiology.

VINIFICATION

The grapes were partially de-stemmed with approximately 40% remaining as whole bunches directly into custom-made 5 ton stainless steel fermenters. The first 30% of fermentation was allowed to proceed with native yeasts, while the second phase was completed by a neutral Rhône yeast. The cap was pumped over twice daily for the first 3 days of fermentation and then manually punched down once a day for the remaining 3 days of fermentation. At the end of fermentation the wine was pressed and the wine run directly to 80% seasoned French oak barrels and 20% into terracotta vessels. The press wine was kept separate. The wine underwent natural malolactic fermentation in oak and clay. All the barrels were tight-grained French Allier and Compiègne Oak. The wine received one racking during the first year of élevage. The best barrels and terracotta eggs were selected and bottled after 14 months in oak.

TASTING NOTES

The Foundry Syrah 2022 is a vivid bright purple-ruby in colour with youthful rim. The enticingly perfumed bouquet is exotic with hints of violets, fynbos, wild herbs and has a pronounced savoury and spicy character. The palate is intense and focussed, distinctly linear with generous ripe fruit and structured, silky tannins. There is a delicious, lingering fruit and spice aftertaste.



Alcohol by vol	13.38 vol %	pH	3.52
Total acid	6.1 g/l	RS	3.3 g/l