



Syrah 75% Cabernet Sauvignon 25%
2024
Stellenbosch

Wine description

Colour: Dark ruby red with a youthful purple rim.
Nose: Pure focused blackcurrant, blackberry and dark cherry fruit
Palate: The palate is fresh with dense fruit and a substantial tannin structure

Winemaker

Carsten Migliarina

The Vineyards

The grapes for this wine were sourced from two different vineyards in Stellenbosch from the Helderberg ward.

The wine making

The grapes were harvested at 23 to 24 balling depending on the vineyard. In the cellar the grapes were fermented at between 16 and 22 degrees with an average of 45 days skin contact. The wine did malo-lactic fermentation on the skins and was afterwards matured in French, Romanian and Hungarian oak barrels for 14 months.

Wine Analysis

Alcohol vol%:	13.88%
Residual sugar:	2.4 g/l
Total Acidity:	5.3 g/l
PH:	3.48
VA	0.51
Free SO ₂	37
Total SO ₂	93

Cellaring potential

This wine was bottled on the 20th January 2025, only 3074 bottles and 363 magnums were produced.