

Grapes 100% Shiraz

Region/Appellation **Coastal Region**

Alcohol by volume 13.00%

Residual Sugar $2.1\,g/l$

рН 3.6

Total Acidity 5.9 g/l

Drinking Window 2024 - 2035

Tasting Guide







Light Medium

26/12/2024

Tasting note printed

Project Z Syrah 2017 3x75cl

Winemaker Notes

The adventurous approach to this Syrah was inspired by the untamed, rugged nature of the vineyard from which it is made. Cluttered with massive rocks of broken shale and very close to False Bay's restless Atlantic Ocean, the focus was on maintaining fruit purity in one of the world's great red wine varieties. The grapes were fermented in whole clusters to extract the complete spectrum of fruit characters whilst maintaining vibrancy and freshness A one year period of coaxing in old French oak barrels eased the tannins, allowing depth of flavour and a commanding presence, while preserving the brightness and life affirming vigour of an expressive red wine

Vineyard

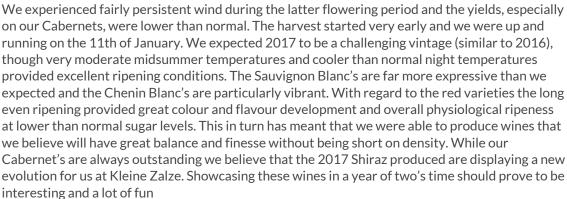
Vineyard cluttered with massive rocks of broken shale.

Winemaking

Fermented in whole clusters, and aged for 1 year in old French oak barrels.

Vintage

Much like the 2016 vintage, 2017 can also be characterized by the dry winter and a dry growing season. We had however planned for this and managed our vineyards carefully to ensure that they don't experience any extreme water stress.



Food match

Grilled and Roasted Red Meats

Why not experiment with Springbok (or venison) curry!

