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Brookdale Mason Road Syrah 2020



Deep, purple core. Rich, berry fruit nose with ripe, red plum and hints of white pepper. Some floral notes in the background, with notes of charcoal, faint liquorice, making way for blueberries, cassis, and nuances of sweet, dried herbs.

The palate displays layers of berry fruit with spices of pepper, cinnamon and clove. A soft and sultry entry on the palate is supported with supple tannins, and finishes with impressive length and bright acidity.

variety : Shiraz | 100% Syrah
winery : Brookdale Estate
winemaker : Kiara Scott
wine of origin : Paarl
analysis : **alc :** 14.0 % vol **rs :** 3.0 g/l **pH :** 3.5 **ta :** 5.5 g/l
type : Red **style :** Dry **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2022 Michelangelo Awards - Gold

in the vineyard :
2020 was a particularly challenging vintage. Closer to picking we experienced a heat wave, strong winds, and a fire.

December was relatively cool with strong winds. Due to this, our vines experienced an increase in wind stress and utilized more water, but this also decreased the average daytime temperatures on the property. Constant wind during December can hinder active shoot growth and can dry out soils considerably.

With dry-land vineyards planted on soils with a higher water-holding capacity, we had no symptoms of water stress. Temperatures suddenly spiked during mid-January, after which it dropped rapidly due to a cold front, which brought along widespread rains. The harvest season commenced relatively early.

Extremely warm temperatures were recorded in February, which placed immense pressure on the cellars' processing capacity as grapes had to be harvested simultaneously. March was cooler with a few rain showers, which delayed the ripening process of the last few blocks.

about the harvest: Despite these challenges, the harvest went smoothly with minimal interruptions and the grapes were harvested at optimal ripeness.

in the cellar : The Syrah was manually harvested in parcels into open fermenters. A small percentage of bunches were fermented without destalking. Natural fermentation followed with a combination of punch downs and gentle pump overs to extract colour and flavour from the skins. After fermentation, the wine was pressed off the skins and malolactic fermentation was completed in barrel and Fourdré with a short-extended maceration on the skins to stabilise the colour and give the palate length. The wine spent a further 8 months in 500L, 300L French oak barrels, and 2500L Fourdré barrels (total 40% new wood).