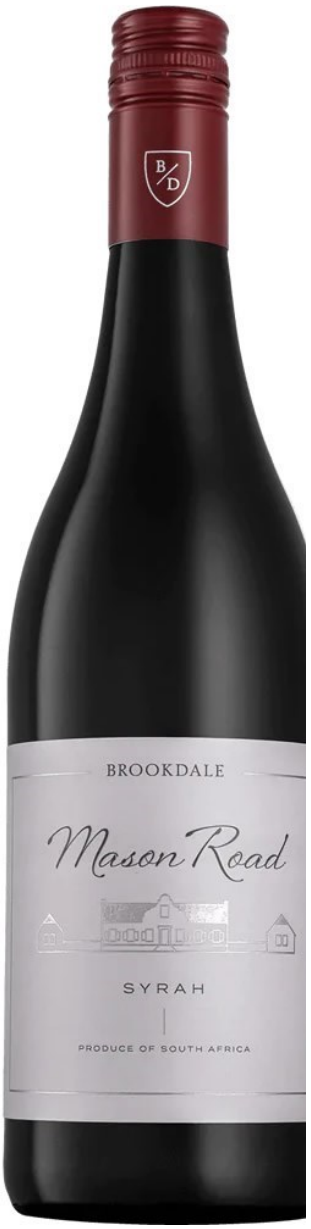
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Brookdale Mason Road Syrah 2024

Elegant and expressive, the Brookdale Mason Road Syrah 2024 opens with a vivid core of redcurrants, mulberries, and cherry, gliding from the glass with a supple, velvety texture. A savoury edge of olive tapenade, cracked black pepper, and subtle resinous spice provide depth, supported by a floral lift of Lavender and Violet. The palate is finely structured with influence of clove and dried fynbos. Ultra-fine tannins offer a gentle grip and a dry, focused finish, making this a versatile and food-friendly expression of warm-climate Syrah.

This Syrah pairs well with beef, lamb, and venison.



variety : Shiraz | 100% Syrah
winery : Brookdale Estate
winemaker : Kiara Scott
wine of origin : Paarl
analysis : **alc :** 14 % vol **rs :** 2.7 g/l **pH :** 3.68 **ta :** 5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Tim Atkin SA Special Report - 92 points

Like the rest of this range from Brookdale, the Mason Road Syrah truly pushes the boundaries of convention, as well as the quality-to-price ratio. This Syrah seduces the senses and tempts the palate from the moment it enters your space. The nose offers an alluring perfume that draws you into the glass. Old-world charm holds your attention on the palate where sultry tannins, spicy earth elements, impressive length and bright acidity await.

The epitome of old-world elegance meets new world bravery.

in the vineyard : The grapes are sourced from vineyards located in Paarl, South Africa. The region features decomposed granite soils and a Mediterranean climate, providing ideal conditions for Syrah cultivation.

about the harvest: The 2024 season in Paarl will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

in the cellar : The Syrah was hand-harvested in parcels and transferred into open-top fermenters. A small percentage of bunches were whole-bunch fermented. Natural fermentation followed, with 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 barrels and foudres to stabilise the colour and give the wine palate length. The wine spent 8 months in seasoned 500 litre and 300 litre French oak barrels and 2500 litre foudre (Austrian oak).