

## Groot Phesantekraal Syrah 2023

The perfect integration of cool climate factors creates this complex wine. On the nose, beautiful aromas of redcurrant and Madagascan Green peppercorn, which follow through to the palate with an elegant, grainy palate. Layering of the wine is complex, yet an The rich Christmas spices present in this wine pair well with rich, flavoursome red meat dishes such as Sichuan spice crispy duck breast, five spice cured pork belly and dry rub Karoo lamb. This is certainly a wine to be enjoyed at a dinner to remember. The rich Christmas spices present in this wine pair well with rich, flavoursome red meat dishes such as Sichuan spice crispy duck breast, five spice cured pork belly and dry rub Karoo lamb. This is certainly a wine to be enjoyed at a dinner to remember. Elegant style of cool climate Syrah.

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**variety :** Shiraz | 100%

**winery :** Groot Phesantekraal

**winemaker :** Richard Schroeder

**wine of origin :** Durbanville

**analysis :** alc : 13.96 % vol rs : 2.6 g/l pH : 3.51 ta : 5.7 g/l

**type :** Red **style :** Dry **body :** Medium

**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** Predominantly aged in older barrels, to preserve the new style of our Syrah.

**in the vineyard :** The vines were planted in 1998, in a north-south direction. The soil is a combination of Malmesbury Shale and clay. Moderate growth with a low yield contributes to the intensity of flavour in the grapes. Breaking leaves during veraison ensures good colour development and enhanced tannin structure in wine.

**in the cellar :** Our debut vintage of our Syrah. The Stylistic change was imposed to create an elegant linear based wine from the oldest block on the farm. 20% Whole bunch fermentation was done in small fermentation vessels. The 20% new oak in the wine is from convection and water bent staves which gives forth a more elegant wine. 92% French oak, 8% American oak.



### Groot Phesantekraal

Durbanville

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[www.grootphesantekraal.co.za](http://www.grootphesantekraal.co.za)