

## Hazendal Bottelary Hills Syrah 2025

Bright crimson. Youthful aromatics of mulberries, blueberries floated with jasmine, white pepper trimmed in a sappy, herbal edge. Pomegranate and red-fruited zip carry through on the palate, long and lightly spicy. The tannins are smooth yet firm with tactile grip, sharpened by a bright line of blood-orange freshness. Energetic, vivid, expressive.

**variety** : Shiraz | 100% Syrah

**winery** : Hazendal

**winemaker** : Kiara Scott

**wine of origin** : Bottelary

**analysis** : alc : 13.5 % vol rs : 1.2 g/l pH : 3.8 ta : 5.1 g/l

**type** : Red

**pack** : Bottle size : 750ml closure : 0

**in the vineyard** : The 2024/2025 season had a cold wet winter, a cool spring rain and sufficient soil moisture levels. This indicated we would have a late start to harvest season. We experienced less stress and no disease pressure in our vineyards. We had two hot days over December but the vineyards were resilient and showed no signs of heat stress. A warm ripening period ensued with greater diurnal shifts resulting in a classic vintage that shows great promise of exceptional quality and ageability.

**about the harvest**: The Syrah was hand harvested and batch picked with seven passes through the vineyard.

**in the cellar** : The grapes were transferred into open top fermenters where 22% were whole bunch fermented with indigenous yeast, allowing for a natural fermentation. After fermentation, the wine was left on the skins for one to two weeks and then pressed. The wines were matured for 9 months in seasoned 500-litre French oak barrels (60%) and concrete tanks (40%) where it underwent malolactic conversion. The wine was then blended and bottled for release.



**Hazendal**

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