

Tumbleweed Big Sky Syrah 2024

This Syrah bursts with aromatic complexity. The nose reveals bright red fruit, delicate floral nuances, and a subtle earthy undertone. On the palate, juicy raspberries and tart cranberries are seamlessly intertwined with hints of white and black pepper. Silky tannins provide a polished texture, while a refreshing acidity carries through to a well-balanced, enduring finish.

Herb-crusted lamb chops, roasted duck with cranberry glaze, or grilled pork tenderloin are all perfect pairings. Its a complement to most Mediterranean dishes or a classic Niçoise salad. For a simpler option, enjoy it with a gourmet mushroom pizza or aged cheeses like Gruyère or Manchego.

variety : Shiraz | 100% Syrah

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Overberg

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.35 ta : 5.8 g/l

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

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

From the heart of the Swartland, where the wind never quite settles and the air carries the scent of drought, adventure and resilience have sculpted the landscape with winter wheat and old bushvine vineyards. A European wine writer once compared this wild, arid region to the untamed frontier of the American Wild West, a place where only the hardy thrive. It's here on the rolling rugged hills facing the sea, that Tumbleweed was born - a wine that captures the essence of this pioneering spirit. With every bottle, Tumbleweed reflects the raw, unyielding beauty of the Swartland.

in the cellar : Hand-harvested Syrah from the Overberg, complemented by a small Piekenierskloof component, was carefully destemmed and berry-sorted before fermentation in open-top vessels.

The wine underwent daily hand punch-downs with extended skin contact of 14-21 days to build structure and depth. Gentle basket pressing followed, with malolactic fermentation completed in barrel. The wine matured for 18 months in a combination of 228L, 300L and 500L barrels, with 28% new oak, alongside a 7% whole-bunch carbonic-fermented Syrah component adding lift and aromatic complexity.



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