



MAN Family Wines Skaapveld Syrah 2021



This elegant Syrah strikes a fine balance between assertive bold fruit and silky smooth tannins. Skaapveld refers to the wide open fields where sheep graze. The sheep grazing alongside the adjoining vineyards comprise a picturesque South African landscape.

WINE DESCRIPTION

Our Syrah is decidedly modern in style – a pure beam of black and blueberry fruit, coupled with hints of peppery spice. Tannins are smooth and structured.

COLOUR: Dark ruby garnet with a tinge of purple.

AROMA: Ripe plums, liquorice, floral, black pepper.

PALATE: Blackcurrant, blueberry, plums.

BODY: Vibrant and plush on the palate, with finely integrated soft tannins.

TECHNICAL DETAILS

VARIETAL: 91% Syrah, 4% Cinsault, 4% Mourvèdre, 1% Petite Sirah

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 3.7

TOTAL ACIDITY: 5.5

PH: 3.57

VINTAGE

A dry and relatively short growing season resulted in optimal preservation of aromatics in the wines. Cool evenings encouraged moisture retention in the soils and gave concentrated colour to the skins.

VINEYARDS

The vineyards are located in the Agter-Paarl region of the Cape Coast. Most of the dry-farmed vineyards are bush-vine, which naturally produce lower yields, smaller bunches and wines with concentrated aromas and flavours.

WINEMAKING

The grapes were hand-harvested and given a two day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malolactic fermentation. 100% of the wine was matured in older 225L American oak barrels. Barrel maturation of 12 months overall. Fined and filtered before bottling.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap

BARCODE: EAN 6009669350444