



SAVAGE



SAVAGE RED 2021

VARIETAL

Syrah

ANALYSIS

Alc. 13.8% Vol | RS 2.2 g/l | pH 3.67 | TA 5.4 g/l

ORIGIN

Stellenbosch

VINEYARD

Grapes sourced from the Langverwagt farm in Kuils River on the outskirts of Stellenbosch. Decomposed granite soils overlooking Table Bay and False Bay, a perfect home for maritime Stellenbosch Syrah. Three parcels of vines, all trellised but farmed as a sprawl canopy - a trellised bush vine of sorts. Soils are poor, vigour is low and grapes are scarce, all a perfect recipe for classically styled Syrah.

VINIFICATION

All the fruit is sorted as whole bunches before spontaneous fermentation in conical foudre and open top fermenters. 30% of the fruit is fermented as submerged cap with regular aeration, the balance as a normal fermentation with 2-4 aerated pump overs per day. 2-3 weeks on skins is followed by basket pressing and aging in old 500L barrels for 13 months. The wine then spends a further 10 months in foudre prior to bottling.

TASTING NOTES

2021 is a classic vintage. Obviously I'm slightly biased, but I do feel that this wine may be one of the best Savage Reds we have made to date. Plums, lavender, cola, violets and the characteristic Langverwagt white pepper. The palate is taught and focused compliments of the granitic soil tannin structure and a classic vintage. A wine that will drink well for the next 10-15 years.