



# SAVAGE



## SAVAGE RED 2022

### VARIETAL

Syrah

### ANALYSIS

Alc. 13.65% Vol | RS 1.7 g/l | pH 3.58 | TA 4.9 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 submerged cap fermentation with regular aeration, the balance as open fermentations with 2-4 aerated pump overs per day. 50% of the fruit is retained as whole bunches. 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

2022 was a warmer vintage yielding a Savage Red with a touch more generosity. Plums, lavender, cola, violets and the characteristic Langverwagt white pepper. The palate remains taught and focused compliments of the granitic soil tannin. A wine that will drink well over the next 10 years.