

PepperWind

SYRAH 2024 Limited Release

The Old Road Wine Co. tells the story of special vines grown in the rugged corners of the Franschhoek wine country. These lofty vineyards are guarded by a local Verreaux's eagle, nesting on the rugged eastern slopes of the Franschhoek mountains. Legend has it that the South Easter wind, that cools these slopes in the summer months, carries the peppery spices that add unique flavour to this wine.

In the vineyard:

The vineyard is situated on a naturally cool site, shaped by consistent afternoon breezes that moderate temperature and preserve clarity, freshness, and precision in the fruit. Careful trellising through vertical shoot positioning guides vine growth with order and purpose, while short-spur pruning maintains balance and restraint. Throughout the growing season, excess shoots are thoughtfully removed to optimize light exposure and airflow, encouraging healthy development. At veraison, uneven clusters are selectively thinned, ensuring that only fruit of uniform maturity remains, allowing the grapes to reach optimal ripeness and express their site with purity and integrity.

In the cellar:

The grapes were hand-harvested in small bins at optimal ripeness, preserving fruit integrity from vineyard to cellar. Extended skin contact was employed to gently draw out depth of colour and flavour, guided by patience rather than force. A portion of the fruit (30%) was fermented as whole bunches, contributing structure and nuance before the wine was racked to barrel. Following primary fermentation, malolactic conversion took place in barrel, allowing natural integration and balance. The wine then matured for ten months in second and third-fill French oak barrels, where time and restraint shaped harmony, texture, and clarity of expression.

Tasting notes:

This is a wine of depth and composure, revealing layers of ripe berry fruit framed by natural spice and assured structure. Bright, juicy fruit is held in thoughtful balance with seamlessly integrated, spicy oak, while a finely coated acidity and subtle earthy minerality lend definition and poise. The structure is precise and enduring, carrying through to a finish that is both refreshing and quietly compelling, inviting return rather than demand.

Wine of origin: Franschhoek

Alc. 13.5%, RS: 2.8, TA: 5.8 pH: 3.53

