

STONE FIELD

SYRAH

AVONTUUR COLLECTION

VINTAGE: 2023

WINE OF ORIGIN: Stellenbosch

VARIETY: 100% Syrah

VITICULTURE:

Syrah from Helderberg's high-altitude vineyards in Stellenbosch benefits from cool-climate terroir, granite and sandstone soils, and Atlantic breezes, creating a refined style. Meticulous vineyard management ensures only premium grapes are selected. The result is an elegant, complex Syrah that captures the region's unique character, offering exceptional depth, sophistication, and a true sense of place.

WINEMAKING:

Hand-harvested grapes are carefully sorted and each vineyard component is vinified separately to optimize varietal expression and tannin development. Fermentation occurs in stainless steel tanks at 24-26°C with gentle pump-overs every 8 hours to extract elegant tannins and color, while a selected yeast enhances complexity. Maturation in 5,000L Foudre for 14 months on fine lees promotes slow stirring that boosts vibrancy, freshness, and Syrah's signature white pepper notes. Bottled unfiltered, the wine reflects the pure expression of Helderberg terroir.

TASTING NOTES:

Crafted from cool-climate Helderberg terroir, this Syrah showcases elegance and restrained power. Its dark crimson hue reveals layered complexity, with aromas of exotic spice, mulberry, violets, and black pepper. The palate is vibrant, with juicy black fruit flavors of mulberry, blackberry, and dark cherry, balanced by fine tannins and smoky minerality. Savory olive tapenade and dried herbs add intrigue, while a firm structure, higher acidity, and peppery spice lead to a long, textured finish. This wine favors elegance over power and is an excellent candidate for cellaring.

FOOD PAIRING:

Chargrilled lamb, venison, or wild mushroom risotto.



Technical Analysis: Alc: 14.02 % vol | RS: 2.08 g/l | TA: 6.04 g/l | pH: 3.43