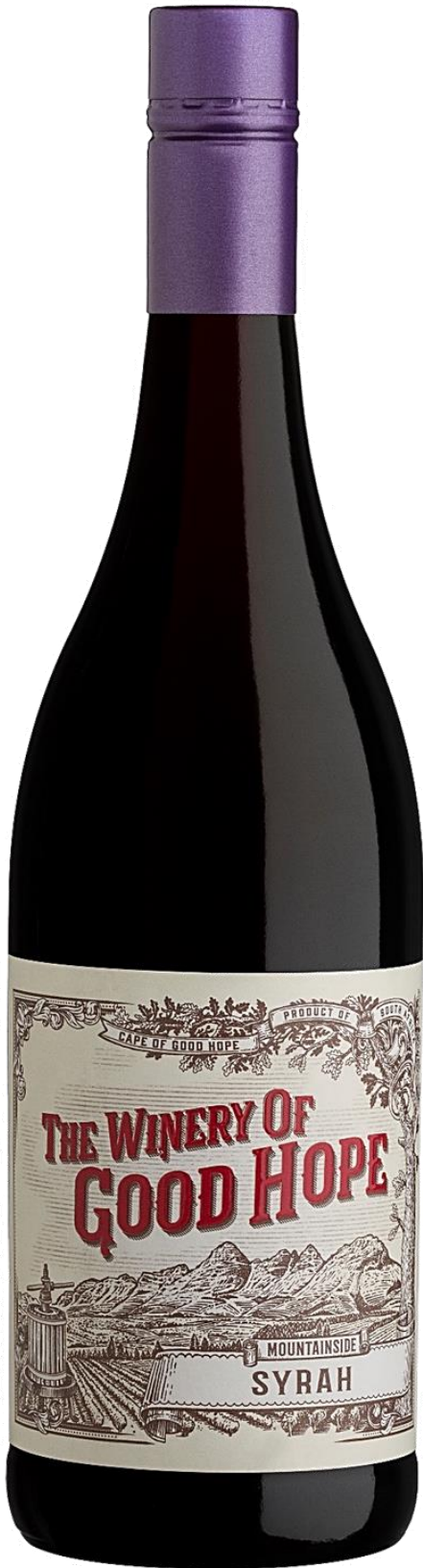


# THE WINERY OF GOOD HOPE

## MOUNTAINSIDE SYRAH 2019



### IN THE VINEYARDS

Two mature, trellised, mountainside vineyards, planted with a variety of clones produce this Syrah. In 2019, the effects of the preceding 3-year drought in the Western Cape are still evident and have resulted in smaller than usual crop levels. We experienced a fairly cool ripening period in December and January, especially during the evenings, resulting in very even and slow ripening.

### IN THE CELLAR

Grapes were picked by hand in the cool of the morning and then hand sorted with particular focus on excluding any raisins or berries which had seen too much sun so that the natural purity could be highlighted. From there the grapes were destemmed and lightly crushed and left to “cold soak” for three days at low temperatures. Natural fermentation with no addition of yeast and a submerged cap method was employed so that the wine expresses the site and the vintage instead of having a predetermined set aromas and flavours. The wine was pressed soon after the fermentation was completed and transferred to barrel. Malolactic fermentation took place in barrel. The wine was barrel matured for about 14 months before bottling.

### A NOTE FROM THE WINEMAKER

A refreshing Syrah from the Cape which shows elegant spice and fynbos aromas and a delightful combination of ripe red fruits and peppery spice flavours, as well as complex structure. In an age where Syrah is known for making big, polished and powerful, often sweet fruited wines, we have chosen the path less travelled by showing a restrained and subtle expression of one of the Cape’s most exciting varieties.

### THE TECHNICAL BITS

#### VARIETAL

Syrah

#### APPELLATION

Coastal, South Africa

#### ANALYSIS

Alcohol 13.5%vol

Total Acidity 5.4 g/L

pH 3.62

Residual Sugar 2.9 g/L

## ALL ABOUT INDIVIDUALITY

[www.thewineryofgoodhope.com](http://www.thewineryofgoodhope.com)