

FOUNDED



IN 1693

LEEUWENKUIL

FAMILY VINEYARDS

HERITAGE SYRAH 2017

Blend | 100% Shiraz

Appellation | Swartland from 2 top end vineyards

Tasting notes | This complex wine is a true reflection of the Swartland area's distinctive combination of schist soils and indigenous Cape fynbos. The palate is laden with fynbos herbs, thyme, buchu and white pepper. Violets, black olives and blueberry flavors lend complexity and lead to a long, satisfying finish.

Drinkability | Optimal 2021 – 2024, but can easily age for many years more if cellared properly.

Food pairing | The wine's herby notes make it the perfect accompaniment to fire-grilled, deboned Karoo lamb marinated in olive oil, lemon juice and rosemary, and served with a red wine reduction and bone marrow sauce. Also try pairing it with red wine lamb shank stew and oven-roasted vegetables.

In the vineyard | It's all about the soil. Pure schist covers the profile of the soil where these vines grow. Schist is not the easiest medium to grow in, but plant them with Syrah, farm it dry land and magic happens. The crop is usually low, but in 2017 it only reached 2,5 ton/ha.

In the cellar | After handpicking the grapes, they were fermented on the skins with their own yeast and using punch-downs and pump-overs to mix the juice and skins. Skin contact then took place for 28 days to allow for the maximum extraction of tannins. Malolactic fermentation and aging occurred in old French oak barrels for 12 months.

The vintage | During 2017 the Cape was experiencing the worst drought in more than 100 years. The biggest challenge was to determine the optimal picking date. We had to balance the need for ripe fruit vs allowing too much hang time which could potentially damage the vines on long term.

Harvest date and yield | February
Yield was 2.5 ton/ha, or 17hL/ha

Bottling date | June 2019

Analysis | Alc. 13.3% pH. 3.61
TA. 5.3 g/l RS. 1.8 g/l

