



# RADFORD DALE

## SYRAH 2020

### IN THE VINEYARDS

Both vineyards that produce this exceptional Syrah are planted on soils derived from granite. The older of the two vineyards (now 29 years old) is rooted in a particularly rocky variety of decomposed granite known locally as “Koffie Klip”. The second is on a chunky less decomposed granite. This imparts an elegant and refined character to the wine while the temperate Summers of Stellenbosch allow the grapes to ripen slowly and evenly. After the drought of the preceding few years, the 2020 growing season was marked by strong vigor and a return to the lush canopies we have come to know from these Syrah vines. Careful leaf removal around the bunches resulted in intensity and depth of fruit as well as beautifully coloured skins.

### 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 of the fruit could be highlighted. From there the grapes were destemmed and lightly crushed and left to “cold soak” for three days at low temperatures. A small portion (30%) of the fruit was fermented as whole bunches in an open top fermenter. This process highlights the spiciness of the variety and brings delicate floral aromas to the final blend. 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 predetermined set aromas and flavours. The wine was pressed soon after the fermentation was completed and transferred to barrel where malolactic fermentation took place. Barrel matured for about 18 months, then assembled into one tank, which was settled in our cold cellar for almost 2 months before bottling.

### A NOTE FROM THE WINEMAKER

This vintage shows off the exuberance and generosity of the variety, while combining an intriguing savoury character that we have come to expect from Syrah grown in Koffie Klip. A fine balance between the red and black fruit aromas and an earthy spiciness, makes for an intriguing nose. The palate delights with sour cherry and plums, but a fresh spice note brings focus and lift to the medium weight palate. A particular feature of the wine is the texture which it so effortlessly carries to long savoury finish. Syrah from these Helderberg slopes hold many in fascination and with each passing vintage, our understanding of this beguiling terroir continues to grow.

### TECHNICAL BITS

VARIETY	Syrah
APPELLATION	Stellenbosch, South Africa
ANALYSIS	Alcohol 12.5%vol
	Total acidity 4.9g/L
	pH 3.53
	Residual Sugar 2.4g/L



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