



Jacaranda Wine Estate, Wellington, South Africa

+27(0)82 555 1150 or +27(0)72 432 6716

Jacaranda No 47 Syrah 2021

Tasting Notes

100% Syrah

Dark purple colour. New World meets Old World. Intensive yet elegant, with flavours of mulberry, dried plums, liquorice and spicy chocolate. Multilayered complexity, elegant tannins, well integrated oak and a long, lingering finish. Oak maturation adds depth and complexity.

Terroir

Decomposed granite soils and Mediterranean climate. Yields are kept low, to a maximum of 6 tons/ha. Voor Groenberg summer days in Wellington are typically warm and sunny, with cooler nights and a light afternoon breeze which helps to keep the vines and grapes healthy.

In the cellar and vinyard

Sustainable and responsible vineyard practices are the core of our winemaking philosophy, we are working exclusively with certified organic fertilizer and spraying material. The grapes are hand-harvested into small crates. The wine is fermented in a custom made 4,500 litre French Oak fermenter. After destemming and crushing, cold maceration for two days before we let nature take her course. Wild fermented with the grapes' native yeast. Manual punch downs 4- 5 times a day and regular pump-overs.

Matured in French Oak, 1st and 2nd and 3rd fill, 300L barrels, for 12 months. 85% French and 15% American Oak

Analysis

14.00Vol% Alc 1.4g/L RS 5.6/L TA 3.90 pH

Vintage 2021

Throughout the 2021 season, weather conditions were favourable and moderate, and the bunch numbers and quality already showed promise early in the season. Summer temperatures were moderate during the ripening period, with the absence of characteristic heat peaks, which meant slower ripening of the grapes while developing exceptional flavours and colour. The late and slow harvest was worth the wait!

