



## Graft Syrah 2018

### *Technical information*

100% Syrah  
W.O Polkadraai hills  
Soil: Decomposed granite and granite  
Alcohol Vol%: 13.5%  
pH: 3.81  
Total acidity: 5.1g/l

### *In the vineyards*

The syrah is planted on very granitic soils on the Polkadraai hills.

### *In the cellar*

The fruit was 100% whole bunch fermented and left to start fermenting naturally with one punch down per day performed. After pressing, the wine underwent malolactic fermentation in barrel. The barrels were blended together after 10 months in barrel and bottled right after. No enzymes or commercial yeast was used in making the wines.

Because of the extreme drought conditions, our production of all our parcels were down, and because of the heat during the harvest season we decided not to add cinsaut into our final blend, the wine was more complete with the syrah.

### *Label story*

The name has several meanings to me. It is not only a reminder of some sage advice from my grandfather who always told me that if you want to make a success of something you need to put in the hard yards and graft (depicted by the man working in the top left hand corner). The word also refers to how two individual parts can be grafted together to form a stronger and more meaningful whole as shown by the vines being grafted in the image. The honeybee and finch are both very hardworking and despite not always knowing if what they are doing will work, still graft and get it done. The stamp is a reference to our South African heritage.

