



High Hopes Syrah blend 2021

Technical information

86% Syrah

10% Grenache noir

4% Cinsaut

W.O Swartland

Soil: Schist and iron rich granite

Alcohol Vol: 12,5%

pH: 3.63

Total acidity: 5,4g/l

In the vineyards

The Syrah is planted on schist soils in a low yielding vineyard which produced only 2,5 tons per Hectare in 2021 adding deeply concentrated flavours to the wine. The Grenache and Cinsaut components are planted on red soils which is rich in iron. These parcels give the final blend lovely perfume and elegance.

In the cellar

The Syrah was 30% wholebunch fermented and aged in large 500 Litre barrels. The Grenache and Cinsaut were destemmed before fermentation and aged in small barriques. Due to the extremely low yields on all three vineyards, one pump over was done daily to capture the essence of the wines. The components were then blended after 10 months in oak. No enzymes or fining agents were used in the making of the wine.

Label story

This wine is about new journeys, reaching new heights and going to places never before seen as depicted by the hot air ballon. The three leaves on the right showcase the number of cultivars in the blend while the school bag, athlete and fisherman all suggest how we always have high hopes when we try something new or when we go out to achieve something great. Lukas is also a keen fisherman who always has high hopes when he goes out for the day with the hopes of catching dinner. In the background is Lukas's profile with a map of the Swartland with the wheat also symbolizing the origin of the wine as it is widely cultivated in the Swartland.

