



## **Graft Syrah/Cinsaut 2017**

### **Technical information:**

55% Cinsaut, 45% Syrah

W.O Polkadraai

Soil: Decomposed granite and Granite

Alcohol Vol%: 13.5%

pH: 3.81

Total acidity: 5.1g/l

### **In the vineyards:**

55% Cinsaut from old dryland bush vines from Polkadraai hills planted on decomposed granite soils. The remainder of the fruit is shiraz planted on granite soils in the Polkadraai hills on a steep incline.

### **In the cellar:**

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

### **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 (symbolized by the man working in the top left hand corner) but also symbolizes how two individual parts can be grafted together to form a stronger and more meaningful whole as shown by the vines being grafted together. 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 symbolizes our South African heritage.

