

Grapes
100% Syrah

Region/Appellation
W.O. Stellenbosch

Alcohol by volume
13.5%

Residual Sugar
2.7 g/l

pH
3.47

Total Acidity
5.9 g/l

Drinking Window
2025 - 2028

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
15/09/2025

Project Z Syrah 2021 3x75cl

Winemaker Notes

The adventurous approach to this Syrah was inspired by the untamed, rugged nature of the vineyard from which it is made. Cluttered with massive rocks of broken shale and very close to False Bay's restless Atlantic Ocean, the focus was on maintaining fruit purity in one of the world's great red wine varieties. The grapes were fermented in whole clusters to extract the complete spectrum of fruit characters whilst maintaining vibrancy and freshness. A one year period of coaxing in old French oak barrels eased the tannins, allowing depth of flavour and a commanding presence, while preserving the brightness and life affirming vigour of an expressive red wine.

Vineyard

Vineyard cluttered with massive rocks of broken shale.

Winemaking

Fermented in whole clusters, and aged for 1 year in old French oak barrels.

Vintage

Kleine Zalze concluded the 2021 harvest by mid-April. The wine is all safely in the winery and we are very happy with the vintage and extremely excited at this early stage about the exceptional wines that will flow from the 2021 crop, with our Chenin blanc probably leading the pack. Excellent winter rains and late rains into spring ensured good moisture content in the soil with the onset of the growing season. The prolonged cool spring weather meant that bud burst was about two weeks later than normal and slightly uneven. The subsequent moderate to cool weather during flowering and berry set continued into the rest of the growing season. The much cooler than normal growing season meant that we started harvest two weeks later than normal. The cool weather also persisted through the harvest period leading to not only exceptional acidity in the grapes and wine but the best acid balance ever seen in our grapes and wine. The harvest was briefly interrupted by a fairly large rain event, of nearly 60mm, early in March. This was initially a cause for some concern. However, moderate and dry weather following the rain actually ensured a long healthy ripening for our grapes and the late ripening varieties, such as Cabernet Sauvignon, reached physiological ripeness at lower sugar levels than normal. All in all, the vintage resulted in wines that have amazing balance and finesse and what they may not have in power they will make up with great purity and elegance. We are really pleased with the season and look forward to sharing the wines we have made with you in the coming months and years.

Food match

Why not experiment with Springbok (or venison) curry!

