

Grapes 100% Syrah

Region/Appellation W.O. Stellenbosch

Alcohol by volume 13.5%

Residual Sugar 2.7 g/l

рΗ 3.47

**Total Acidity** 5.9 g/l

**Drinking Window** 2025 - 2028

**Tasting Guide** 



Light





Full Medium

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

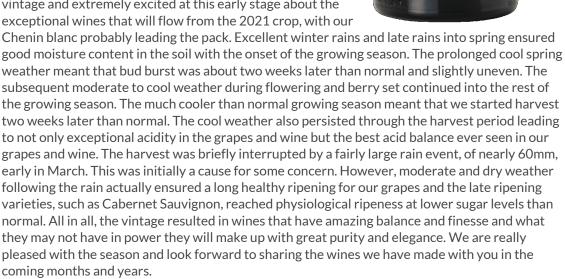
Vineyard cluttered with massive rocks of broken shale.

## 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



#### Food match

Why not experiment with Springbok (or venison) curry!

