



CREATION SYRAH, GRENACHE 2022

Oh so Umami ...

A well-endowed Rhône-style blend with intense flavours of ripe plum, black pepper, tapenade and umami.

Terroir

Wine of Origin: Walker Bay
Soil: Decomposed Bokkeveld shale on clay-loam
Elevation: 270 m

Vintage

Harvest Date: April 2022
Rainfall: 620 mm
Ripening: Long ripening period
Avg Temp: 22° C

Analysis

Alcohol: 14 vol%
Total Acid: 5.4 g/l
pH: 3.6
Residual Sugar: 2.3 g/l



Vinification




75% Syrah, 25% Grenache. Hand-harvested. Fermented in large foudres and stainless steel tanks. Maturation took place in 25% new wood and 75% second and third-fill French oak barrels for 14 months.

Viticulture

Trellising System: 7-wire Perold
Clones Syrah: 1, 9, 22
Rootstock: R1 10, 101-14 MGT
Clone Grenache: 70
Rootstock: 101-14 MGT



CREATION

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