



2016 Lismore Greyton Syrah 6/750ml South Africa – Cape South Coast - Overberg



ABOUT THE WINERY

Tucked into the foothills of a dramatic mountain range at the bottom of Africa is Lismore Estate Vineyards. It is here, in the Greyton area, that Californian Samantha O'Keefe found paradise and the perfect terroir. Lismore's vineyards are planted on slopes at the base of the Riviersonderend Mountain Range. The combination of elevation and climate make for an extended ripening period which is roughly 3-4 weeks later than the more traditional wine growing areas in the Western Cape. Sam has 12.5 hectares planted with Chardonnay, Syrah, Sauvignon Blanc, and Viognier.



"Samantha O'Keefe of Lismore Estate is a trailblazer who is making some of South Africa's most focused, precise and thoughtful wines. If you are not familiar with Samantha or her wines, you need to seek some out and try them for yourself. South African wine may hold negative connotations in some people's minds, so I hope they try Samantha's wines, as every bottling from her range displayed elegance and beauty. Lismore wines are expressive with layers of complexity that shine and an honesty that over delivers for the price. I am anxious to see what she does next. Be on the lookout for an article on food and wine pairings with Lismore wines in 2020 and keep your eyes peeled on Lismore Estate wines for some truly great winemaking! - Anthony Mueller"
- Robert Parker's Wine Advocate (Issue #245, October 2019)

ABOUT THE WINE

"Samantha O'Keefe, a Los Angeles native, moved to South Africa in 2000 and settled in the Overberg district at the foot of the Riviersonderend Mountains. Her Lismore winery is currently the only producer in Greyton, one of the region's newest appellations. More may follow after a taste of this peppery cool-climate Syrah. Scents of blueberries and blackberries invite a sip, then notes of beef broth, dried herbs and tobacco follow. O'Keefe fermented it with 40 percent whole clusters in large oak casks, then extended its time on the skins before mellowing the intensity over nine months in a 3,000-liter oak vat. The wine has a touch of oak spice and vanilla bean." – Wine & Spirits

RATINGS

95 pts Wine & Spirits Top 100 of 2020 95 pts Tim Atkin Master of Wine
93 pts Vinous 91 pts Wine Enthusiast 91 pts International Wine Review

Appellation	Cape South Coast - Overberg
Varietal(s)	100% Syrah
Agriculture	Sustainable
Vinification	40% whole bunch fermented in small open vats. 60% destemmed and fermented in a 5000-liter wooden fermenter with gentle pigeage (punch down of the cap) throughout. Pressed in a traditional wooden basket press and racked into a 3000-liter oak vat for 9 months.
Size	6/750ml
UPC	7 84585 01951 9