

## 2017 Lismore Estate Reserve Syrah

A careful selection of the best of the vintage that exemplifies the extraordinary terroir of Lismore

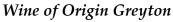
An exotic experience which shifts your mind to another place. Cassis, brambles and succulent cherry. White pepper, classic garrigue and the strong floral perfume of crushed violets. Light and elegant, but structured with a fresh acidity. To experience the best this wine has to offer, decanting is suggested.

## Wine Made in the Soil The Syrah is planted in

The Syrah is planted in heavy decomposed shale soils with no irrigation. One of the coolest climates in in South Africa with extreme diurnal temperature shifts presents us with a Syrah that has a very distinct sense of place. One that tells its story in the glass.

## Winemakers' Notes

The grapes were fermented 40% whole bunch in a 5000 litre wooden fermenter with gentle *pigeage* throughout. The process allowed for a long extraction period which lends to the fruit expression of this wine. The wine was left for a 30 day extended maceration on the skins and then pressed in a traditional baskets press. Matured in 500 litre barrels for 10 months (35% new). Time in the bottle will allow integration, the deepening of layers and full expression of the fruit.



Wine of Origin "Greyton" has been designated by SAWIS recognizing the special terroir of this region.

## Accolades

95 points & Wines of the Year "consistently one of the best South African expressions of the grape" – Tim Atkin MW

93+ points "spine tingling" - Neal Martin

97 points - Christian Eedes, Winemag.co.za

Alcohol: 13.5 % RS: 3.3 g/l Total Acidity: 6.5 g/l pH: 3.35