ROODEKRANTZ

Vineyard Selection
"Die Filosoof" Paarl Syrah 2022

Vineyard

Age of Vines: Multiple vineyards: 15 - 25 years
Location: Paarl
Viticulture: Irrigated trellised vineyards
Soil Type: Duplex Malmesbury shale and granite

Vinification

Fermentation: 10% of the grapes underwent whole bunch fermentation in a small open fermenter to preserve freshness. The remaining 90% of the grape berries were destemmed and fermented in open fermenters. Carefully managed punch downs and pump overs were employed to extract optimal colour and flavours from the skins.

Maturation: After primary fermentation, the wine underwent malolactic fermentation in 1st, 2nd, 3rd and 4th fill French oak barrels, where it matured for an extended period of 16 months.

Total Production: 3000 bottles

Tasting Profile

Pleasant aromatics on the nose, filled with red fruits, blueberry, spice, charcuterie, and fine herbs, with an intriguing touch of black olive paste in the background. On the palate, the wine displays fine, dense, and very ripe tannins that provide a structured backbone. The flavour profile offers a lovely length of red fruits, with additional nuances of pomegranate and clove spice emerging on the finish. A well-balanced and complex wine, with classic varietal characteristics.

Food Pairing

The savoury notes of charcuterie and fine herbs in the wine complement the rich flavours of grilled lamb chops with rosemary and garlic. The wine's blueberry and red fruit aromas pair beautifully with duck breast with a blackberry sauce. The touch of black olive paste in the wine's profile will enhance a beef stew with black olives and herbs. The fine herbs and red fruit flavours in the wine pairs nicely with roasted vegetables, like roasted eggplant and tomato ratatouille.

Alc: *14.07%* • ***RS:*** *3.0 g/L* • ***TA:*** *5.9 g/L* • ***VA:*** *0.75 g/L* • ***pH:*** *3.61*

Roodekrantz is a boutique producer that specializes in crafting artisinal, site-specific wines.

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