



## M·A·N Family Wines

### Skaapveld

### Syrah

### 2019



*Skaapveld refers to the grazing land for sheep that adjoins many of the Syrah vineyards in our region. Whether the sheep have any effect on the wine is open to debate, but they add a lively encouragement during harvest time.*

#### Winemaking

The grapes were hand-harvested at between 24 and 25° balling and given a two day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malolactic fermentation. 100% of the wine was matured in older 225L American oak barrels. Barrel maturation of 12 months overall. Fined and filtered before bottling.

#### Vineyards

Sourced from bush-vine and trellised vineyards in the Agter-Paarl region. Syrah thrives in the Malmesbury Shale soils typical of our region: the unirrigated vineyards naturally reduce yields and produce smaller bunches to make wines with concentrated flavours and aromas.

#### Technical details

**Blend:** 85% Syrah, 5% Mourvèdre, 5% Cinsault, 5% Grenache  
**Grape source:** 100% Coastal Region  
**Closure:** Screwcap  
**Barcode:** EAN 6009669350444  
**Alc:** 13.5% **RS:** 6.1 **TA:** 5.5 **pH:** 3.50

#### Wine description

A distinctive wine: juicy and complex with well-rounded and lingering flavours. The bouquet is aromatic with gamey and liquorice aromas. The palate has mouth-filling blackcurrant and plum flavours with finely integrated tannins. A combination of Mourvèdre and Grenache adds soft red fruit and fine spice characters. This layered, medium bodied Shiraz will complement slow-cooked stews, curry and barbecued meat. Serve at a cool room temperature.

#### Vintage

2019 was a very dry and short season with hardly any rainfall. This resulted in substantial preservation of aromatics in the wines. Unusually cool evenings were much appreciated and resulted in a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, thus lending intensely concentrated colour to the red wines.

#### What is the Integrity and Sustainability Seal?

- The vintage, variety and origin on the label are correct
- The wine has been produced sustainably, in an environmentally-friendly manner
- The wine can be traced back all the way from the vine to the bottle
- It was bottled in South Africa – so it is 100% South African

