

# minimalist wines

BY SAM LAMBSON



## CONNECT THE DOTS

APPELLATION | Western Cape

ALCOHOL | 13,5%

ELEVAGE | 14-16 months in 228L and 300L Neutral French Oak

ON SKINS | 13-14 days

HARVESTED | 8 - 19 March 2021

BOTTLED | 16 November 2022

### VINEYARD

Life is an expedition and though the route's often unclear, the fun lies in joining the dots between the people, places, ideas and experiences we encounter along the way. As in the vines, sometimes they connect, sometimes they don't but, when the dots do connect, the results can be breathtaking. Exploring the diversity of Syrah planted in cool micro-climates of the Cape is my passion and this label represents another step in my never-ending search to find the best sites in the Winelands. Working closely with farmers who share my fervour for Syrah and precision viticulture, the idea is provide a snap-shot of Cape Syrah in a given year and to fuse the results in a bottle. In other words, to Connect The Dots.

### THE BLEND

100% Syrah. Those who are familiar with our earlier vintages will recognise that a new 'dot' has been added to this label, signifying this addition of fruit from Agulhas to the blend. This year, the composition is: 84% Elgin (Niemandsvier) 9% Agulhas, 7% Stellenbosch.

### THE VINTAGE

A cool vintage, producing distinctly cool climate wines. A cool spring kicked the growing season off to a slow, far from textbook, start. After early leaf fall and uneven bud burst, wind and frequent showers persisted during flowering. High humidity late into the growing season caused high Botrytis and Mildew pressure, followed by cool weather which slowed ripening by three weeks. Though the result was reduced yield, extended hang time and careful selection in the vines has yielded an intensely coloured, decadent vintage.

### WINEMAKING

We harvest in the cool, early hours of the morning, into 14kg Lug boxes and transport grapes back to the cellar in refrigerated trucks where they are allowed to cool overnight. After gentle foot-stomping and crushing, the Agulhas fruit was fermented one third whole-bunch, Elgin 15% wholebunch and Stellenbosch 100% wholebunch. Natural fermentation gets underway, at its own pace, in a combination of open and closed fermenters. Once complete, we macerate gently with a single, daily pumpover / punchdown.