



Graft Syrah 2022

Technical information:

100% Syrah

W.O Polkadraai hills

Soil: Granite rich soils

Alcohol Vol%: 14%

pH: 3.62

Total acidity: 4.9g/l

In the vineyards:

The syrah is planted on very granitic soils on the polkadraai hills

In the cellar:

The fruit was 100% whole bunch fermented and left to start fermenting naturally with one punch down per day performed. After pressing, the wine underwent malolactic fermentation in barrel and Italian concrete. The wine were blended together after 10 months in barrel and bottled right after. No enzymes or commercial yeast was used in making the wines.

Label story:

The name has several meanings to me. It is not only a reminder of some sage advice from my grandfather who always told me that if you want to make a success of something you need to put in the hard yards and graft (symbolized by the man working in the top left hand corner) but also symbolizes how two individual parts can be grafted together to form a stronger and more meaningful whole as shown by the vines being grafted together. The honeybee and finch are both very hardworking and despite not always knowing if what they are doing will work still graft and get it done. The stamp symbolizes our South African heritage.

