

Die Nagmuis Organic Bush Vine Syrah 2023 W.O. Swartland

The name Die Nagmuis (The Night Mouse) is inspired by the field mice that are found throughout the Swartland. Field mice are not harmful to the vineyard and they eat small insects but in late winter, as cover crops germinate and begin to grow, they enjoy feeding on the young green shoots. They also dig many holes, which can actually be beneficial for soil structure.

In the glass, it's all deep purple with a flash of burgundy—like velvet at midnight. On the nose? Think savoury spice with plums and a hit of blackcurrant. The palate takes you for a ride: fresh red fruit, fine herbs, and a perfect balance of subtle oak. It's elegant, but not afraid to show a little wild side, just like the Swartland itself.

VINEYARD: Block 7A was planted in 2001 on koffieklip soils. While most of the vines remain as dryland bush vines, two rows were converted to trellised for better exposure. In 2023, the block produced a low yield of 3.2 tons per hectare, with every grape hand-pressed—a testament to the rugged, untamed character of this site.

HARVEST DATE: March 2023

WINEMAKING: Harvested in the crisp morning air, these grapes were swiftly destemmed and crushed, then left to cold soak for a few days—just enough time to draw out all that dark, brooding flavor. Fermentation kicked off naturally (as it should) and was coaxed along by hand, with a couple of solid punch downs a day. Post-ferment, the juice found its way into old French oak barrels for a 10-month nap. Minimal filtration, maximum character.

Alc:13.14% | RS: 2.8 | pH:3.62 | TA: 5.4 | VA: 0.75



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