

METZER FAMILY – SHIRAZ

Western Cape



APPELLATION: Stellenbosch

BLEND: Syrah

WINEMAKERS: Wade Metzger

VINEYARD: _____

The Helderberg ward of Stellenbosch is nestled between the shores of False Bay and the imposing Helderberg mountain (Afrikaans for 'clear mountain') from which the ward takes its name. Known as the Piedmont Vineyard, this site is situated on the foot hills of the Helderberg West Peak. It was planted in 1998 on a unique mix of Table Mountain sandstone, granite and koffieklip.

VITICULTURE: _____

Metzer Family works hard to ensure their fruit is cultivated ethically, respecting both the environment and human resources. The grapes are dry-grown on three wire trellising to low yields – 6 tons per hectare.

WINEMAKING: _____

Grapes are picked in four different stages over two weeks due to the diversity of soil-types. In the early morning to preserve fruit integrity, Grapes are destemmed into open top fermenters with 30% whole bunches and undergo cold soaking for 3-5 days. Fermentation takes place naturally (with no commercial yeast) for a period of 14 days, during which it is punched down manually once per day. It is then gently basket pressed and transferred into barrel using gravity. The wine is aged for 11 months in French oak barrels (10% new). The wine was bottled unfiltered and unfined.



WEBSITE: <https://www.metzerwines.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Pronounced aromas of white pepper, lilies and violets, and a touch of fennel on the nose. Elegant fruit on the palate complemented by savoury notes. Ripe, well structure while maintain freshness. Delicious now, with the potential to gain complexity with age.