

REBEL REBEL – SYRAH

Stellenbosch



APPELLATION: Bottelary

BLEND: Syrah

WINEMAKER: Kayleigh Hattingh

VINEYARD: _____

Grapes are from a dry-farmed Syrah vineyard on the slopes of the Bottelary Hills in Stellenbosch. Planted in 2001, it's the highest plot on the farm. The soil is typical to the area - rich in granite over a deep seam of well-drained clay. A breeze from False Bay cools the grapes in the summer. This allows the grapes to ripen slowly, preserving acid and slowing sugar accumulation.

VITICULTURE: _____

The vineyards are farmed sustainably and have Integrated Production of Wine (IPW) Certification. They sow a wide variety of cover crops which include lupins, mustard seeds, barley, rye, radish and turnips. The focus on cover crops in winter feeds the soil rhizosphere and microbiology. Radishes and turnips increase soil aeration and fertility. They minimize ploughing and tilling by tractor to minimise soil compaction. and increase root growth. They prune to promote "new wood" growth.

WINEMAKING: _____

The grapes are hand harvested and partially destemmed. 100% whole berry ferment with natural yeasts. The wine is pressed and starts fermentation in tanks. When the peak of the fermentation has passed the wine is transferred to used oak barrels where it ferments to dry. The wine is racked after fermentation into 500 litre French oak barrels where it rests for 15 months before bottling with a small SO2 addition. Bottled without fining or filtration.

WEBSITE: [n/a](#)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Dark and peppery, with black fruit and black olives. Savoury in the mouth with freshness and firm tannins.