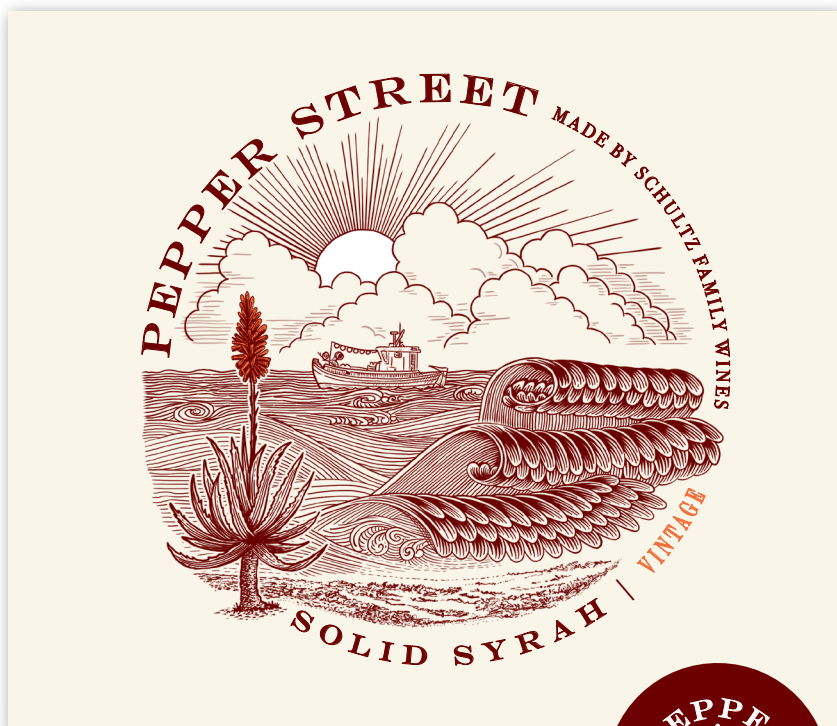


PEPPER STREET SOLID SYRAH

This Syrah exhibits beautiful aromas of dark berry, cherry and pepper with seamlessly integrated tannins and seductive hints of mocha, earth and spice adding to the complexity, which in turn follows through on the lengthy palate.

20
19



ACTUAL SIZE LABELS



CORK CLOSURE + POLYLAM CAPSULE



WINE OF ORIGIN STELLENBOSCH

WINEMAKING PRACTICES:

Enoferm Syrah Yeast

20°C Fermentation

Grapes are destemmed and whole berries were pumped into an open top stainless steel fermenter, with 5% whole bunches added to the ferment. The tank was inoculated and punch downs were done three times a day during the fermentation. Five days of extended skin maceration before pressing after which the wine was racked to barrel for 18 months of maturation in 225 L French oak barrels (10% New, balance second and third fills).

Alcohol	13.5%
Residual Sugar	2,6 g/ℓ
pH	3.52
TA	5.9 g/ℓ
VA	0.64
Maturation	7 - 10 Years

FOOD PAIRING:

Great with family roasts and hearty meat dishes.