

MASON ROAD

Syrah 2024

VINTAGE CHARACTERISTICS

The 2024 season in Paarl will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

TASTING NOTES

Elegant and expressive, this Syrah opens with a vivid core of redcurrants, mulberries, and cherry, gliding from the glass with a supple, velvety texture. A savoury edge of olive tapenade, cracked black pepper, and subtle resinous spice provides depth, supported by a floral lift of Lavender and Violet. The palate is finely structured with influence of clove and dried fynbos. Ultra-fine tannins offer gentle grip and a dry, focused finish, making this a versatile and food-friendly expression of warm-climate Syrah.

WINEMAKING

The Syrah was hand-harvested in parcels and transferred into open top fermenters. A small percentage of bunches were whole bunch fermented. Natural fermentation followed, with pump overs to extract colour and flavour from the skins. After fermentation, the wine was pressed off the skins and malolactic fermentation was completed in barrels and foudres to stabilize the colour and give the wine palate length. The wine spent 8 months in seasoned 500 litre and 300 litre French oak barrels and 2500 litre foudre (Austrian Oak).

WINE ANALYSIS

ALCOHOL	14% Vol	pH	3,68
TOTAL ACIDITY	5 g/l	RESIDUAL SUGAR	2,7 g/l



WINE OF ORIGIN: PAARL | SOUTH AFRICA

VEGAN | VEGETARIAN | SCREWCAP | 2024

BOTTLE SPECS:	BARCODE:	0781159892141	BOTTLE SIZE:	300mm x 75mm	BOTTLE WEIGHT:	1.2 kg
CASE SPECS:	BARCODE:	10781159892148	CASE SIZE:	310mm x 167mm x 250mm	CASE WEIGHT:	7.5 kg