



MASON ROAD

SYRAH 2021

BROOKDALE-ESTATE.COM

## TASTING NOTES

With a deep, purple colour, red berries and hints of charcoal with faint liquorice on the nose are set against gentle floral notes in the background, making way for blueberries, cassis, and nuances of sweet, dried herbs. The palate displays layers of berry fruit with spices of pepper, cinnamon and clove. A soft entry on the palate is supported with supple tannins, impressive length and bright, but not brash, acidity.

## WINEMAKING

Harvested by hand and placed into open fermenters in parcels (a small percentage of bunches fermented without destalking). Gentle pump overs followed fermentation to extract colour and flavour from the skins. The wine was then gently pressed and malolactic fermentation was completed in barrel and Fourdré with time on the skins to stabilise the colour and give the palate length. The wine spent a further 8 months in 500L and 300L French oak barrels, as well as 2500L Fourdré barrels (total 40% new wood).

## WINE ANALYSIS

ALCOHOL	14,23% Vol	pH	3,59
TOTAL ACIDITY	5.2 g/l	RESIDUAL SUGAR	2 g/l



PAARL WINELANDS, SOUTH AFRICA

*Stay Curious*

VINTAGE 2021