



## ALCHEMY SYRAH CAB SAUV

2017

### BLEND

Syrah	79%
Cabernet Sauvignon	21%

### THE WINE

Both varietals for this blend are from Stellenbosch. The Syrah originates from iron laterite, gravel-strewn vineyards on Hartenberg itself, whilst the Cabernet was sourced from a steep, north-facing, Simonsberg site consisting of yellow Table Mountain Sandstone soils. The Syrah lends plush ripe fruit flavours with soft tannins, and the Cabernet provides backbone, substance and focus. Enjoy the results of our alchemy.

### TASTING NOTE

Ruby red in colour. A combination of ripe mulberry and blackcurrant fruits with hints of violets and spiciness on the nose. The palate is rich, yet elegant with fleshy tannins and well-balanced acidity.

### TECHNICAL INFORMATION

Alcohol	14.67%
Residual Sugar	1.45
Total Acidity	5.9
pH	3.46

### ENJOY WITH....

The wine is delicious on its own, at a braai or whilst cooking. Great with a charcuterie platter or with lamb on the braai.

*"And, when you want something, all the universe conspires in helping you to achieve it." - Paulo Coelho*