

Remhoogte Wine Estate, Route 44, Simonsberg, Stellenbosch, Western Cape, South Africa  
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All wines are grown, made and bottles by the Boustred family

## 2022 Free to Be – ‘Carbonic’ Syrah



### Vineyard

**Aspect:** North (estate grapes)

**Age:** 20 years old

**Yield:** 6 – 7 tons/ha

**Notes:** Bunch thinning at pea berry stage of bunch development. No leaf breaking.

### Cellar

**Sorting:** None

**Fermentation:** Whole bunch uncrushed. CO2 blanket maintained until the commencement of fermentation. Minimal mixing of the tank during fermentation to maintain the integrity of the berries, three weeks natural fermentation. Press juice added back to free run.

**Maturation:** 1 year in in Concrete.

### Tasting notes and analysis:

**Colour:** Opaque Ruby

**Nose:** Bright red berry fruit, strawberries, red current. With black currant leaf, rase water and a hint of white pepper.

**Palate:** Fresh, smooth acidity on entry with mulberries, black cherry balanced by a savoury character of ginger and ground pepper.

### Analysis

**13.9 % Alc.; pH 3.69; 5.2 g/l TA; 0.72 g/L VA; 22 mg/L FSO<sub>2</sub>; 28 mg/L TSO.**