



## CREATION SYRAH, GRENACHE 2023

Oh so Umami ...

A well-endowed Rhône-style blend with intense flavours of ripe plum, black pepper, tapenade and umami.

### Terroir

Wine of Origin: Walker Bay  
Soil: Decomposed Bokkeveld shale on clay-loam  
Elevation: 270 m

### Vintage

Harvest Date: April 2023  
Rainfall: 820 mm  
Ripening: Long ripening period  
Avg Temp: 22° C

### Analysis

Alcohol: 13,5 vol%  
Total Acid: 5.2 g/l  
pH: 3.5  
Residual Sugar: 1.7 g/l



### Vinification




75% Syrah, 25% Grenache. Hand-harvested. Fermented in large foudres and stainless steel tanks. Maturation took place in 10% new wood and 50% second and third-fill French oak barrels for 14 months.

### Viticulture

Trellising System: 7-wire Perold  
Clones Syrah: 1, 9, 22  
Rootstock: R1 10, 101-14 MGT  
Clone Grenache: 70  
Rootstock: 101-14 MGT



# CREATION

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