

VAN LOGGERENBERG WINES

GRAFT SYRAH - 2024

Polkadraai | Syrah | Stellenbosch



Technical Information

Attribute	Detail
Varietal Composition	100% Syrah
Wine of Origin	Polkadraai, Stellenbosch
Vintage	2024
Soil Type	Granite Rich
Alcohol by Volume	13.8%
pH	3.7
Total Acidity	5.1 g/L
Residual Sugar	1.9 g/L
Barrel Type	French



In the Vineyard

The Syrah vineyard used to produce this wine is planted on Karibib Farm and farmed by Jozua Joubert. The vineyard is planted on a steep south facing slope of the Polkadraai Hills at an elevation of approximately 290m.

In the Cellar

The fruit was 100% whole bunch fermented and left to start fermenting naturally with one punch down per day performed. After pressing, the wine underwent malolactic fermentation in barrel (15%) and Italian concrete(85%). The wine were blended together after 11 months in barrel and bottled right after. No enzymes or commercial yeast was used in making the wines.

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