



## VAN LOGGERENBERG WINES

### GRAFT SYRAH - 2025

*Polkadraai | Syrah | Stellenbosch*

#### Technical Information

| Attribute            | Detail                   |
|----------------------|--------------------------|
| Varietal Composition | 100% Syrah               |
| Wine of Origin       | Polkadraai, Stellenbosch |
| Vintage              | 2025                     |
| Soil Type            | Granite Rich             |
| Alcohol by Volume    | 13.8%                    |
| pH                   | 3.63                     |
| Total Acidity        | 5.1 g/L                  |
| Residual Sugar       | 2.0 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 (40% 3<sup>rd</sup> fill, 10% new wood) and Italian concrete(50%). 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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