



VAN LOGGERENBERG WINES

HIGH HOPES SYRAH BLEND - 2025

Swartland | Syrah | Western Cape

Technical Information

Attribute	Detail
Varietal Composition	100% Syrah
Wine of Origin	Swartland
Vintage	2025
Soil Type	Schist
Alcohol by Volume	13.8%
pH	3.56
Total Acidity	5.6 g/L
Residual Sugar	1.8 g/L
Barrel Type	French



In the Vineyard

Planted on ancient blue-slate and schist soils, these dry-farmed, organically tended vines—now in their mid-teens—yield a mere 2.5 tons per hectare of small, intensely flavoured berries. The schist, in particular, lends savoury olive tapenade aromatics and a plush, velvety mouthfeel. Bathed in Mediterranean sun yet cooled by Atlantic breezes, the site imparts a wild minerality and vibrant energy.

In the Cellar

The Syrah was 100% whole bunch fermented and aged in 500 Litre barrels. Only one extraction method was performed daily during fermentation. The wine was blended after 10 months in oak and bottled right after. No enzymes or commercial yeast was used in making the wines.

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