False Bay Old School Syrah, WO Coastal Region 2023

FBW0602023

2023 Vintage

False Bay Vineyards

— Coastal Region, South Africa

Production is 'old-school' with wild yeast (partially whole-bunch) fermentation and maturation in large wooden casks. A fine, spicy style...definitely more Syrah than Shiraz.

Wine Merchant Top 100 Highly Commended 2025

Production

The grapes for False Bay Old School Syrah stem primarily from two vineyards in Stellenbosch. The attraction to these coastal, vineyards were the cooler temperatures and low yields of small, naturally balanced and concentrated berries. Made by Waterkloof's talented young Cellarmaster Nadia Langenegger. Balanced grapes are hand harvested, fermented spontaneously with wild yeast (a small portion whole-bunch) and then raised in large wooden casks (or 'foudre' en Francais). No additions other than sulphur as a preservative. Grown, made and bottled in South Africa. Vegan friendly wine from sustainably faremed vineyards.

Tasting note

A ripe spicy nose with bramble fruits and also some earth and meaty aromas. The palate is structured and well balanced with fresh red fruit characters, gently spicy notes, fine tannins and a refreshing natural acidity.

Food Match

Ideal with spicy dishes, red meats and rich Mediterranean dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
WO Coastal Region

Winemaker:
Nadia Langenegger

Grape Varieties:
Syrah 100%

Suitable for:
Vegan

Bottle Barcode:
6009650000167