Wandering Beeste Petite Sirah, WO Coastal Region 2022

SBO0602022

2022 Vintage

Strange Kompanjie Unlimited

— Coastal Region, South Africa

Decanter World Wine Awards Silver 2023

The Wandering Beeste is a big-boned, sinewy, muscular affair true to the skinny Nguni cow it is named for, its varietal swagger tempered by the quartz soils it feeds from.

Production

Fruit from trellised blocks on the Agter-Paarl's soils of sandy loams threaded with granite seams. Petite Sirah, also known as Durif, comes from Syrah pollen crossed with Peloursin in France in the 1880s, and named with immeasurable modesty by the inventor himself, Franà§ois Durif. The petite" refers to the tight bunches of small, dark berries whose high skin-to-juice ratio naturally gives a dark wine of structure. In Paarl's warm, dry climate we achieve colour and therefore structure with ease so we choose 100% carbonic maceration and whole berry, no stems, to express the sense of place rather than just the cultivar.

Tasting note

An impressively deep plum red in colour. The ripe, imposing nose has dark cherry and kirsch with bitter chocolate, graphite and tarry notes. Richly flavoured and packed with juicy black fruit characters, warm and inviting with brown spice, cocoa bean and finely grained, textural tannins on the fresh, sappy finish. Muscular and gutsy but not without subtlety.

Food Match

This wine deserves a wonderfully juicy, premium and rare steak!

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
WO Coastal Region

Grape Varieties:
Petite Sirah 100%

Suitable for:
Vegan

Bottle Barcode:
6009900252445