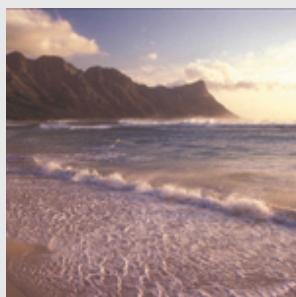


False Bay "Old School" Syrah, Coastal Region



Producer: False Bay Vineyards
Winemaker: Nadia Barnard
Country of Origin: South Africa
Region of Origin: Coastal Region
Grapes: Shiraz 100%
ABV: 14%
Case Size: 6x75cl
Vintage: 2017
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Not jam-soup with oak added for mocha flavour. This is fermented with wild yeast raised in large wooden foudres. An homage to the savory, wild yet elegant rendition from Paul Boutinot's ancestral lands.

Tasting Note

Very smart varietal Shiraz, savoury but polished and seriously appealing. Dark garnet with a violet rim. Fresh lifted berry fruit that draws you in! Full yet elegant with bramble aromas and cream, cassis and black cherry flavours on the palate with structure provided by fine tannins with a long rich, ripe finish.

Producer Details

Named after Cape Town's False Bay – geographically on the other side of the city to Table Bay - it's this large sweeping bay that's in full view from the famous Waterkloof estate where the wine is made. The False Bay range further extends the property's portfolio, with wines that offer character and capture the Cape terroir and place at an affordable, everyday price. Fruit is sourced from across the Cape and the wines are crafted by a passionate team led by winemaker Nadia Barnard, a traditionalist at heart and custodian of the Waterkloof Cellar.

In The Vineyard

False Bay Vineyards look for vineyard sites that could produce wines with notable elegance and freshness, allied with a fine texture. The grapes are sourced from the Swartland and Paardeberg regions. The Swartland region is well known for its shale soils which allow for good drainage. This encourages the roots to go digging for moisture and ensures a naturally lower yield. These wines have a great tannin structure and supple fruit.

To add to the blend, a site on the mountain slopes of the Paardeberg was selected as it was higher up and rooted in decomposed granite soils, which lend an elegant side to our wine combined with lovely fruit acidity.

In The Winery

Syrah adapts well to various climate conditions and can thus be grown in numerous regions of the world, resulting in a diverse spectrum of styles. False Bay Vineyards look for vineyard sites that could produce wines with notable elegance and

Food Recommendations

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

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Made by Waterkloof's talented young Cellarmaster, Nadia Barnard. From the 2016 vintage they upgraded their fruit source for this wine, with the grapes now coming primarily from the more coastal hills of Stellenbosch. Our old school Syrah is not a jam soup, with toasted oak chips added for mocha flavour. Balanced grapes are hand harvested, then the juice is fermented spontaneously with wild yeast (partially whole-bunch) and raised in large wooden casks (or 'foudre' en Francais). An homage to the savoury, wild, yet elegant renditions from Paul Boutinot's ancestral lands (we don't mean Stockport). No additions other than sulphur as a preservative. Grown, made and bottled in South Africa. Vegan friendly wine. False Bay - Real Wine