

Somesay

Some say Shiraz, some say Syrah. Now in its third year, Somesay has shown a consistent vibrancy.

The wine shows the magnanimity associated with Shiraz yet possesses that ethereal quality that makes Syrah an enigma as it crosses world wine borders.

SOME SAY 2021

SHIRAZ / SYRAH (Platters Wine Guide 2023: 96points, 5 stars)

It seems there is some confusion as to whether it is Shiraz or Syrah. It is in fact the same grape varietal, a different style. Some say Shiraz, some say Syrah, we don't really mind what you call it, as long as you enjoy it as much as we do. Syrah is often referred to as Old World, lighter in body and alcohol, with finer tannins. Shiraz has its own New World style, with riper aromas, fuller in body and alcohol. With Somesay we wanted to bring these two worlds together, we think of it as our One World wine. Old World, New World, light, full, there's beauty everywhere and we find it right here in this wine.

TASTING NOTES

The nose is governed by an expressive amalgamation of red fruits, such as currents, cranberry and red plum. The delicate nuances of ground pink peppercorn and sandalwood exude a magic scent. The wine is dry, the medium tannin polishing the wine beautifully. A medium plus finish with a salivating salinity completes the wine.

VIN TAGE CONDITIONS

Most of the fruit is sourced from Stellenbosch and Cederberg. A small percentage comes from Ceres, Swartland and Piekenierskloof. The first portion of the fruit was sourced from mountainous areas, 900m above sea level. The soils area combination of Tafelberg sandstone, granite, shale and ferricrete laterite. The rest of the fruit was sourced from the Polkadraai Hills, Devon Valley and Bottelary Hill wards in Stellenbosch, dominated by decomposed granite.

VINIFICATION

Only native yeast and bacteria is used during vinification. Two pumpovers are done per day. The wine spends only two to three weeks on the skins. Most 225L barrels - cooperage including Saury, Francois Freres, Gillet, Taransaud, Boutesand Sequin Moreau - are used for maturation of 11 months.

COMPOSITION	100% Syrah
ORIGIN	Stellenbosch and Cederberg, Western Cape
PRODUCTION VOLUME	9837 Litres
SOIL TYPE	Sandstone, Decomposed Granite, Shale, Ferricrete Granite
AGING POTENTIAL	10 Years

ALC 12.52% | RSg/l 1.2 | TA 4.8g/l | pH 3.79 | VA 0.53

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