



SHIRAZ / SYRAH BLEND

ORIGIN

Stellenbosch, Cederberg, Swartland, Ceres and Piekienierskloof, Western Cape

ALC 14.24% | RSg/l 1.5 | TA 5.2 g/l | pH 3.70 | VA 0.61

| | |
|-------------------|--|
| VINTAGE | 2021 |
| GRAPES | 100% Syrah |
| SOIL TYPE | Sandstone, Decomposed Granite, Shale, Ferricrete Granite |
| FERMENTATION | Native yeast and bacteria |
| SKIN CONTACT | 2-3 weeks |
| BARRELL AGING | 11 months in barrique |
| PRODUCTION VOLUME | 4980 litres |
| AGING POTENTIAL | 10 years |

SOMESAY 2021

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 referred to as Old World, lighter in body, alcohol and finer tannins. Shiraz is 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.

Most of the fruit is sourced from Stellenbosch and Cederberg, with a small percentage from Ceres, Swartland and Piekienierskloof.

AWARDS

Platters Wine Guide 2023
5 stars, 96 points

Veritas Awards 2023
Double Gold

TASTING NOTES

The nose has an amalgamation of currents, cranberry and red plum with nuances of ground pink peppercorn and sandalwood. Somesay 2021 is dry with a medium tannin and salinity that completes the finish.



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