



### SHIRAZ / SYRAH BLEND

### ORIGIN

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

ALC 13.28% | RSg/l 1.1 | TA 4.8 g/l | pH 3.78 | VA 0.65

VINTAGE	2022
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	6285 litres
AGING POTENTIAL	10 years

### SOMESAY 2022

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

### TASTING NOTES

Dark, opaque, plum coloured, The Somesay 2022 exudes ripe mulberry and blueberry aromas, mixed with exotic spices of cinnamon and vanilla. Earthly tones of leather and black pepper give the wine a classic, elegant, soft, balanced finish. Enjoy over the next few years, slightly chilled.



Produced in association with  
**HARRY HARTMAN**  
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