

NOTES FROM THE WINEMAKER

REBEL REBEL SYRAH 2021

100% whole berry and spontaneous fermentation
8 days fermented on the skins
gently pressed to a maximum pressure of 0.8kPa
minimal intervention and terroir driven
aged for 15 months in 500L French oak barrels
bottled unfiltered

w.o. bottelary, stellenbosch

vines planted in 2001

harvested on 12 February 2021 at 22.2°B

bottled 2 September 2022

12.95% alc

RS 2.3g/L TA 5.8g/L

VA 0.68g/L pH 3.49

this refined Syrah has notes of dark fruits, anise,
olive tapenade and black peppercorns
the palate is restrained, focused and seamless with
polished freshness, fine texture and natural acidity.

best served between 16 and 18 °C.

if consuming this wine within the first 3 years after
bottling, decanting will greatly benefit the wine



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