



The Winery of
Good Hope

MOUNTAINSIDE SYRAH 2025

We're taking an important step with the revamped eco packaging for this range which reflects our profound commitment to sustainability, where we consider the wellbeing of our land, our people and ultimately our planet.

IN THE VINEYARDS

Two mature, trellised, mountainside vineyards, planted with a variety of clones produce this Syrah. The rocky, gravelly nature of the soils promotes the production of balanced, finely textured wines which show restrained fruit and interesting spice and fynbos notes. Record winter rainfall, cooler summer conditions, and fewer heatwaves marked the season. Vigorous growth and healthy yields followed, with a dry harvest ensuring excellent fruit quality.

IN THE CELLAR

Grapes were hand harvested, crushed and destemmed into large stainless-steel fermenters where cold soaking was employed for several days on the skins to promote fruitiness, colour and flavour. Cool, spontaneous fermentation and a quick removal from skins after its completion was chosen as opposed to warm fermentation and extended post-fermentation skin contact which would have led to over extraction. Pump-overs were limited to one or two a day depending on the phase of fermentation and this has resulted in the extraction of soft tannins and a lithe texture. Half of the wine was matured in older French oak barrels (3rd, 4th and 5th fill) for 5 months and assembled with the tank matured half before bottling.

A NOTE FROM THE WINEMAKER

A refreshing Syrah from the Cape shows rosemary and lavender perfume over crushed black pepper and bright plum fruit. Elegant and soft textured yet intense and rewarding. The wine is medium-bodied and lingers to a tapering finish. In an age where Syrah is known for making big, polished and powerful, often sweet-fruited wines, we have chosen the path less travelled by showing a restrained and subtle expression of one of the Cape's most exciting varieties.

THE TECHNICAL BITS

VARIETIES	Syrah	
APPELLATION	Coastal Region, South Africa	
ANALYSIS	Alcohol	13.5 %
	Total Acidity	5.3 g/L
	pH	3.58
	Residual Sugar	1.4 g/L



ALL ABOUT INDIVIDUALITY

www.thewineryofgoodhope.com

