



DRUK MY NIET
WINE ESTATE

DRUK MY NIET MIRUS SYRAH 2020

WINEMAKER:	Marcus Milner
COMPOSITION:	100% Syrah
ORIGIN:	Paarl
AGE OF VINES:	11 years
SOIL TYPE:	Decomposed Granite
YIELD:	2 tons per hectare
AGEING POTENTIAL:	5 - 10 years from vintage
FOOD PAIRING:	Fillet steak Hearty beef stews Dark chocolate Eggplant lasagne Roast lamb Grilled mushrooms Charcuterie



VITICULTURE AND VINTAGE

These vineyards were planted in 2009 on ancient granitic soils at an elevation of 240m, where cooler nighttime temperatures ensure slow ripening. Friable layers of yellow granite over a clay fraction causes roots to penetrate the soil deeply, which ensures luscious canopy growth and modest yields. The 2020 vintage yielded a better crop compared to 2019, owing to favourable post-harvest conditions, sufficient water for irrigation and moderate temperatures during ripening.

WINEMAKING AND MATURATION

Harvesting took place early in the morning while the grapes were still cool, followed by sorting at bunch and berry level prior to fermentation. Regular pump overs throughout fermentation ensured maximum extraction of subtle tannins and intense colour. The wine was gently pressed off the skins, and after settling in tank it was racked to barrel. After malolactic fermentation, the wine was sulphured and topped regularly. A combination of 1st fill, 2nd fill, and older barrels were used on the various batches to ensure unique varietal, vintage and site expression. Barrel matured for 24 months before blending and bottling.

TASTING NOTES

Inviting dense, purple-black colour. The nose is filled with fragrant aromas of violets, cured meats, raspberries, mulberries, ripe plums, smoky barbeque spice, and a touch of liquorice. The palate is quite opulent, with a distinctive rich and creamy texture, framed by fine, granular tannins. Complex flavours of black and red fruits, fennel seed, smoked meat and Christmas spices further complement the wine. The dry and grippy finish is smothered in dollops of black cherry and prune fruit. A wonderful and remarkable wine, in line with the meaning of its Latin name, Mirus!

ALC 15.50 | RS 2.1 g/l | TA 5.7 g/l | pH 3.59