



DANGERFIELD SYRAH | 2014

A complex wine from 3 different vineyard sites. As our vines mature we achieve greater complexity in fruit and structure. 5% Mourvèdre was blended in for added tannin weight and mouth feel.

Good colour, spicy fruit and pepper on the nose and flavours of berry fruit with fine ripe tannins on the finish make this a full but elegant wine. 100% French oak and 25% of total in new barrels.

This Syrah gets its name from a character in one of Raoul Beaumont's favourite novels The Ginger Man written by JP Donleavy. When Sebastian was born Jayne and Raoul tried to use it as a middle name for him. Unfortunately the grandparents revolted and vetoed the decision. Finally a wine has received the honour.

RATINGS & REVIEWS | This vintage has not been rated or reviewed.

We used to get great ratings for our single varietal Syrah. Lets see what a 10 year gap can bring for this wine.

FOOD PAIRING | Spicy red meat – pulled pork or roasted lamb go very well with this wine.

PACKAGING | 6 x 750 ml, 1.5 litre, 3 litre & 5 litre

BARCODE bottle 6009077000177 box 16009077000174

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River Walker Bay	7360 x 750ml and magnums	95% Shiraz 5% Mourvedre	13 - 19 yrs	4 - 6 tons / ha	23° - 25° Balling	14.44%	5.3 g/L	1.4 g/L	3.60



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Slow ripening period preserved fruit, spice and acid.

VINIFICATION | Picked at 23° - 25° balling, crushed and cold soaked for 3 days extract optimum colour and flavour. The different vineyards were fermented separately, with all portions undergoing a natural fermentation to add complexity to the final blend. 30% whole bunches were added to the ferment. Malolactic fermentation in tank and then taken to barrel.

MATURATION | 20 months in barrel. 100% French oak and 25% of total new barrels.

AGEING POTENTIAL | 8 – 10 years.