

## Dorrance Cuvée Ameena' Syrah

### COUNTRY

South Africa

### REGION

Cape Town

### GRAPE

Chardonnay

### VINTAGE

2021

### ABOUT THE DOMAINE

Born and raised in France, from a Calvados family, Christophe Durand moved to Cape Town in 1995. Initially working as a supplier of premium French wine barrels, he became more and more involved in winemaking, eventually combining his knowledge and passion for fines wines to create Dorrance Wines. A strong proponent of tradition, Christophe's philosophy is to interact as little as possible with the grapes, leaving each cuvee to reflect the elegance of its terroir. The Dorrance portfolio includes stunning vineyards from across the Western Cape.

### WINEMAKING

From natural ferment in 4500 litres foudre and aged in second and third fill French oak barrels allowing the purity of Elgin fruit to shine. 100% whole bunch fermentation. This beautiful Syrah from a cool climate 400m above sea level is a restrained style offering appetising nod to Northern Rhone. Naturally fermented in open tanks with low sulphur. "Cuvee Ameena", named after the winemaker's daughter, as been matured in 225 litres French oak for 24 months. This traditional wine is egg whites fined but unfiltered, which may deposit a sediment and might require decanting.

### TASTING NOTES

Alluring dark fruit infused with white pepper. usual svelte & silky texture with a rich suited depth. Elegant, balanced, hererently fresh with lingering farewell. Fine boned, discreet with firm tannins.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%

**pH**  
3.65

**Acidity**  
6.1

**Residual Sugar**  
2

**Vegetarian**