

Rudi Schultz Pepper Street Syrah, Stellenbosch

£19.99

Vintage: 2017
Bottle Size: 75cl
Alcohol %: 14.50%
Country: South Africa

Description: This stunning Syrah boast beautiful aromas of blackberry, black cherry, raspberry, and pepper that follow through on the lengthy palate. Well integrated tannins and seductive hints of mocha, earth, and spice add extra complexity.

Cepages: Syrah(Shiraz)

Group: South Africa

Sub group: Stellenbosch

Colour: Red

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: Put this in the decanter while you're roasting a joint of beef in the oven - we promise it will be worth the wait!

Food / cocktail recipe:

Press

Awards

Other Info: Rudi Schultz was smitten with wine from an early age, but it was a yachting journey from the Cape to North Carolina via the Caribbean that got him hooked on the winemaking profession. During his seven month adventure on the seas, Schultz had the opportunity to taste a number of top notch Côte-Roties and Châteauneuf-du-Papes, as the yacht 's owner was an avid collector of Rhône wines. This first encounter with world-class wines had a profound influence on him, prompting a desire to craft wines of the same calibre and style from his native land. In 2002, Schultz



travelled to France for the first time to visit the producers he aspired to emulate. He completed a harvest at Château-du-Joanny in the Southern Rhône, where he worked with Grenache, Syrah and Viognier. It was there that he became inspired to create his eponymous wine, and Syrah was naturally the varietal of choice. The unicorn depicted on the label is part of the coat of arms of Schultz' s wife' s family. All the grapes were bought from Bellevue Wine Estate and vinified at Thelema Mountain Vineyards where Rudi Schultz has been the winemaker with cellar master Gyles Webb since 2000. Prior to that, Rudi Schultz worked at Jordan which is also based in Stellenbosch.