



Product code: 2586

Iona, Solace, Elgin, South Africa, 2018



Producer Profile

At 420m above sea-level, set high above the picturesque Elgin Valley Andrew Gunn founded Iona. It is here overlooking the Atlantic ocean that he has secured some of the coolest vineyards in the Cape.

In a country where cool climate vineyards are like gold dust, these vineyards are veritable nuggets. There is an extremely long growing season, allowing Andrew to create wines with complex flavours and a fresh, elegant style. The approach is hands off and the land is farmed according to organic and biodynamic practices with a particular focus on ensuring the health of the soils whilst pests are kept under control by the resident flock of geese that roam the vineyards.

Viticulture

From a single vineyard site on Brocha soils, planted with two different Syrah clones. A south facing aspect.

Winemaking

Hand picked and de-stemmed before crushing. No SO2 at crushing. Natural fermentation with 2 punch downs a day. Grapes spent 21 days on skin before being pressed and racked into 2nd, 3rd and 4th fill 500L French oak barrels.

Tasting Note

Red berry fruit, full of spice, white pepper and floral notes. Supple, intense palate with fine tannin matched by plenty of fruit.

Food Matching

Braised lamb and blue cheese, pecorino with rosemary and sundried tomato gremolada.

Technical Details

Varieties:
Syrah 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: French

% wine oaked: 100

% new oak: None