



# Iona, Solace, Elgin, South Africa, 2021

## 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 sulphur additions at crushing. A natural fermentation with 2 punch downs a day. Grapes spend 21 days on the skins before being pressed and racked into 2nd, 3rd and 4th fill 500 litre 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 gremolata.



Product code: 2586

## Technical Details

### Varieties:

Syrah 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 16 Months

**Type:** 500 litre French Oak

**% wine oaked:** 100

**% new oak:** 10

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