



# STRANGE KOMPANJIE

## WANDERING BEESTE

COASTAL REGION

### WHAT'S THE STORY?

The Wandering Beeste is a big-boned, sinewy, muscular affair true the skinny Nguni cow it is named for, yet still with its varietal swagger tempered by the quartz soils it feeds from.

### PRODUCTION

Fruit from trellised blocks on the Agter-Paarl's soils of sandy loams threaded with granite seams. Petite Sirah is also known as Durif, from Syrah pollen crossed with Peloursin in France in the 1880s, and named with immeasurable modesty by the inventor himself, François Durif. The "petite" refers to the tight bunches of small, dark berries whose high skin-to-juice ratio naturally gives a dark wine of structure. In Paarl's warm, dry climate we achieve colour and therefore structure with ease so we choose 100% carbonic maceration and whole berry, no stems, to express the sense of place rather than just the cultivar.

### TASTING NOTE

This Petite Sirah has a nose of dark cherry and kirsch with bitter chocolate and graphite. The sinewy palate expresses warm, leafy fruit, cocoa bean, and finely grained textural tannins.

### FOOD MATCH

This wine deserves a wonderfully juicy, premium and rare steak!

### 100% Petite Sirah

**ALC: 14.5% | R/S: 2.2 (g/l) | TA: 5.9 (g/l) | PH: 3.52**

