# Zwartwater Red Blend 2024

Crafted exclusively from grapes grown on the Lammershoek Estate on the Paardeberg mountain, this red blend is a pure reflection of its terroir. Every step, from the vine to the bottle is meticulously completed on the property.

This 2024 vintage is our personal interpretation of the Lammershoek Estate, capturing what we believe is its finest expression. With each sip, you're tasting a unique piece of this iconic Swartland vineyard.

### Tasting Notes

The act of tasting a wine often compels us to describe it, to find words, to make it expressive. Yet with Zwartwater Red, the first response is a pause: the need to reflect on how such an experience has been captured.

Dark spice rises, a lift of red fruit follows, then a sudden bloom of floral fragrance. And then - a sense of space. The lengthy palate and lingering finish urge you to slow down, to notice how the Swartland itself begins to speak. Salt, dust, stone, black olives: not clamouring for attention, but allowing their presence to be quietly felt.

### 2024 Vintage Notes

Our red blend carries both a sense of history and the energy of youth. Its vines span generations - some planted in 1976, others as recently as 2013 - their roots sunk deep into the weathered granite of the Paardeberg. Old trunks lend gravitas, young shoots bring vitality. Together they meet, converging lines of age and origin, shaping the posture of the wine.

The 2024 season opened with a pivotal sign: one of the wettest winters on record, filling dams and saturating soils with promise. Then came silence - spring passed with scarcely a drop of rain. By harvest, the land itself seemed to hold its breath, vines drawing on hidden reserves with quiet endurance. Out of that restraint emerged fruit of striking concentration and balance, a reminder that absence can be as formative as abundance.

Harvest stretched from 22 January to 23 February 2024




Zwartwater

Lammershoek Estate,
Paardeberg, Swartland

Syrah (68%)
Carignan (27%)
Mourvèdre (5%)

Total Production Potential:
24 000 / 750ml

Bottling Date:
19 June 2025

Alcohol content: 13.48%
pH: 3.52
Acidity: 5.3 g/L
Residual sugar: 1.8 g/L
Total sulfites: 63 mg/L

Winemaker: Stefan Johannes

### Wine Making

Our red blend brings together Shiraz, Carignan, and Mourvèdre, each tended and vinified with respect for its own voice. The fruits were cooled overnight, then rested in a patient 3 to 4 day cold soak to draw out colour and fragrance.

Shiraz and Mourvèdre were fermented as whole bunches, carrying elevated aromatics and firm structure. Carignan was destemmed to preserve purity of fruit and balance. Fermentation ran three weeks before the wine was pressed and transferred to barrel and concrete, where it completed its natural course.

### Maturation

Maturation followed three paths: A fifth of the share in new barrels, another in concrete for freshness and tension, and the remainder in seasoned barrels. The first blend came together in June 2024, giving the components time to knit as one. A second blending in January 2025 was followed by six months in tank, allowing harmony to deepen before bottling.

Our barrels are made by small family coopers in Austria and Italy, masters in the craft who select each tree by hand throughout Europe. Their work, like ours, is rooted in patience and respect, shaping not by force, but with quiet intentionality.