

Oldenburg Vineyards Syrah 2008

The 2008 Oldenburg Syrah has a deep, intense and concentrated colour showing hues of ripe mulberry. On the nose the youth is obvious with plenty of red cherry fruit and notes of vanilla and white pepper. The palate is stuffed with herbs and is rich and enduring all the way through to the aftertaste. A lively acid keeps the youthful tannins in check and all the flavour aspects are in equilibrium.

Drink with substantial meat roasts or casseroles.

variety : Shiraz | 100% Shiraz

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.54 g/l pH : 3.56 ta : 5.56 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

Syrah Du Monde 2011 - GOLD

Top 100 SA Wines 2011 - Awarded

IWC 2011- Commended

Veritas 2010 - Silver

WSA 2010 - Bronze

IWC 2010 - Bronze

Old Mutual Trophy 2010 - Bronze

ageing : This Syrah has a lovely richness about it and should easily mature for 4 - 6 years after the vintage.

in the vineyard : Soil Type: Oakleaf and Glenrosa

Trellis System: VSP-3 wire

Irrigation: Supplementary drip

about the harvest: Picking Date: 12th March 2008

Grape Sugar: 25.5° B

