

## Oldenburg Vineyards Syrah 2009

The wine has a colour defined by deep, concentrated, crimson hues. Ripe cherries, violets and meaty notes characterize the nose, complemented by cool climate white pepper tones. The palate is full of bright and juicy berry fruit; the oaking displays itself as a subtle vanilla infusion, with wisps of mocha. The wine has a subtle but firm tannin structure which encases a succulent core, delicious berry fruit and tannin endures all the way to the finish.

Drink with substantial meat roasts or casseroles.

**variety** : Shiraz | 100% Shiraz  
**winery** : Oldenburg Vineyards  
**winemaker** : Simon Thompson  
**wine of origin** : Stellenbosch  
**analysis** : alc : 14.50 % vol   rs : 3.89 g/l   pH : 3.60   ta : 5.36 g/l  
**type** : Red   **style** : Dry   **body** : Full   **wooded**  
**pack** : Bottle   **closure** : Cork

Robert Parker (Wine Advocate) - 89 points  
JancisRobinson.com - 16/20  
Syrah du Monde 2012 - Silver  
IWC 2012 - Bronze  
IWSC 2012 - Bronze  
Decanter 2012 - Commended

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

**in the vineyard** : Cultivar: Shiraz, SH 9  
Rootstock: 101-14  
Planted: 2004  
Row Direction: NW/SE  
Plant Density: 2,000 vines / ha  
Soil Type: Oakleaf and Glenrosa  
Trellis System: VSP - 3 wire  
Pruning: 2 bud spurs  
Irrigation: Supplementary drip  
Acidity: 5.71  
pH at Harvest: 3.39

**about the harvest**: Picking Date: 27th February 2009  
Grape Sugar: 25° B

