

## Oldenburg Vineyards Syrah 2011

The Syrah 2010 is inky black in colour showing lovely extraction. The aromas are filled with ripe plums, red berries and beefy savouriness with a subtle vanilla undertone. The palate is plush and rich with layers of cloves, white pepper and raspberries. Well integrated tannins are muscular yet supple, followed by a silky smooth finish lined with lingering flavours of sweet chocolate cherries.

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** : 6.9 g/l **pH** : 3.79 **ta** : 5.8 g/l

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

**pack** : Bottle **size** : 0 **closure** : Cork

2013 Robert Parker's Wine Advocate - 90 Points

2013 Michelangelo International Wine Awards - Gold

Tim Atkin MW - 89 points

IWSC 2013 - Silver

**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

**about the harvest**: Picking Date: 8 March 2010

Grape Sugar: 25° Balling

Acidity: 4.8g/l

pH at harvest: 3.6

**in the cellar** : Bunch and Berry sorting: By hand

Crushing and Destemming: delicate processing

Pump overs: 3 times per day

Cold Soak: 3days

Yeast: Syrah yeast

Fermentation Temperature: max 28° C

Wood Maturation: 16 months, French and American Oak, 50% new

