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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 Paker'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