

## Oldenburg Vineyards Syrah 2012

The Oldenburg Syrah 2012 has an opaque crimson colour with flashes of black cherry. Red fruit, ripe plums and cherries describe the nose and hints of white pepper adds a dash of spice. The wood character is understated and shines through as an almond nuttiness, together with light butterscotch. The palate shows a definite muscularity. Firm, youthful tannins surround a mineral core and are punctuated by fleshiness and lively acidity.

**variety :** Shiraz | 100% Shiraz  
**winery :** Oldenburg Vineyards  
**winemaker :** Simon Thompson  
**wine of origin :** Stellenbosch  
**analysis :** alc : 14.74 % vol    rs : 2.0 g/l    pH : 3.56    ta : 5.80 g/l  
**type :** Red    **style :** Dry    **body :** Full    **wooded**  
**pack :** Bottle    **size :** 750ml    **closure :** Cork

Top 100 SA Wines 2015  
2015 IWC Trophy Best SA Shiraz  
2015 IWC Trophy Best Stellenbosch Shiraz

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

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**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: 5 March 2012  
Grape Sugar: 24.5° Balling  
Acidity: 6.5g/l  
pH at harvest: 3.45  
Bunch and Berry sorting: By hand

**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: 19 months, French and American Oak.

