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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 andlively 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.