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Oldenburg Vineyards Syrah 2014

Ripe red plum image. Savoury with hints of pimento, nutmeg and sage. Understated oak wood impressions. Elegant and supple on palate. A very understated but delicious wine.



variety : Shiraz | 100% Shiraz
winery : Oldenburg Vineyards
winemaker : Philip Costandius
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,1500ml **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.

in the vineyard : Cultivar clone : SH 9 Rootstock : 101-14 Planted : 2004 Row direction : NW / SE Plant density : 2000 vines / ha Soil type : Mainly Vilafontes Trellis system : VSP – 3 wire Pruning : 2 bud spurs Irrigation : Supplementary drip Picking date : 13-03-2014 Grape sugar : 25.3 Acidity : 5.5 pH at harvest : 3.51

about the harvest: Picking Date: 5 March 2012
Grape Sugar: 24.5° Balling
Acidity: 6.5g
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: 3 days Yeast: Syrah yeast Fermentation temperature: Max 28o C Wood maturation: 20 months, 85% French,15% American Oak, 40% new