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Oldenburg Vineyards Syrah 2015

The wine has a dark crimson colour. Ripe cherries and vanilla oak announce themselves first, with caramel and savoury, red meat notes following in their wake. On the palate you will find brooding, dark chocolate with cumin flavours adding to the complexity. The wine has a firm, muscular structure and promises great ageability.



variety : Shiraz | 100% Shiraz
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.37 % vol **rs :** 2.4 g/l **pH :** 3.66 **ta :** 5.3 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
2019 Michelangelo International Wine & Spirit Awards - Gold

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

At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.

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: The 2015 vintage is widely considered to be the best ever for South African wines. Cooler conditions throughout February allowed for slow, even ripening early in the season, contributing towards colour and flavour development – especially in red cultivars. Warm and dry conditions before harvest accelerated ripening, producing grapes of the highest quality. Judicious irrigation and soils with excellent water holding capacity ensured the vines avoided water stress.

in the cellar : Hand-sorting of bunches and berries with delicate handling throughout. Grapes were cold-soaked for three days before fermentation was initiated. Wines were matured for 20 months in 300l French oak barrels. Wood regime: 40% new oak, 30% 3rd fill barrels, 20% 4th fill barrels and 10% 5th fill barrels.