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Oldenburg Vineyards Syrah 2017

The wine shows a deep purple colour in the glass. A heady combination of cocoa, dark chocolate, rhubarb, cardamom and tobacco leaf on the nose. The palate displays a plethora of savoury characteristics, including pine nuts, coffee beans and chilli flakes. The wood integration is exceptional, expressing waves of vanilla and sandalwood that builds into a long, lingering finish. A beautiful, chalky tannin and a balanced acidity make for a brilliant wine.

variety : Shiraz | 100% Shiraz
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.45 % vol **rs :** 2.4 g/l **pH :** 3.53 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : It will continue to develop superbly over the next 5-7 years.

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 : While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vineyard growth. Despite the wetter than ideal conditions, our microclimate allowed the grapes to achieve ideal ripeness.

about the harvest: A moderate January and February was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions.

in the cellar : Grapes were harvested and sorted carefully by hand, and cold soaked for three days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 14 months in 300l French oak barrels in 40% new oak.

