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Oldenburg Vineyards Syrah 2018

This wine displays a lovely purple hue, with a dark core. The nose is inviting with aromas of cloves, brambles, blackcurrant and mulberries. This Syrah shows a tannin structure that is both grippy, and smooth and silky. A delightful acidity provides the perfect backbone for the aromatics of this beautiful wine. Purple lavender flowers, coffee beans and dark chocolate are found on the palate with a long finish of sour cherry.



variety : Shiraz | 100% Shiraz
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.1 g/l **pH :** 3.6 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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 : The 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development of the wines.

about the harvest: Harvested: 3 March 2018 at 24.5° Balling

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 up to three times daily. Malolactic conversion was completed in barrel. Wines were matured for 14 months in 300 L and 500 L French oak barrels (14% new oak).