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Oldenburg Rondekop Stone Axe Syrah 2019

The astounding aromatics of this wine never fail to impress. A royal deep purple in the glass, this wine is filled with promise. The nose delivers familiar, yet nuanced, characters of earthiness, star anise, cloves and red chili flakes. In addition, the palate delivers savoury elements, as well as mulberries, black pepper, and lavender. As we have come to expect of the Stone Axe, the tannins are luscious, the acidity mouth-watering, and the finish long. The elegance of this wine is undeniable. Already drinking exceptionally well, another 13 – 15 years will showcase its true potential.



variety : Shiraz | 100% Syrah
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 13.75 % vol **rs :** 1.7 g/l **pH :** 3.60 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 0 **closure :** Cork

The Rondekop Series wines represent a small selection of the best barrels - either single cultivar or a blend - from our iconic Rondekop hill. We believe there are 8 Natural Elements which uniquely impact our vineyards, creating quintessential wine producing conditions. At the center of it all is our perfectly round hill, Rondekop: the 8th natural element. Several stone axes have been found on Rondekop itself. These stone axes are from an early Stone Age, estimated to be at least 100,000 years old. Knowing that early humans lived and hunted on Rondekop adds to the mystical nature of our valley. In this special place, we planted our Syrah vineyard blocks.

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. 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. Despite the wetter than ideal conditions, our microclimate allowed the grapes to achieve ideal ripeness.

about the harvest: Grapes were harvested and sorted by hand from two high-altitude vineyards on Rondekop. Partially 100% whole bunch fermented, with the rest destemmed and whole berry fermented.

in the cellar : Spontaneous fermentation was applied, with 1-3 punch downs per day. Grapes were post macerated for 2-3 weeks after fermentation. Malolactic conversion completed in barrels, and the wine aged for 14 months in a combination of 300L and 500L French oak barrels. The wine is unfined, and bottled unfiltered.