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Oldenburg Rondekop Stone Axe Syrah 2020

A lush, deep purple colour meets the eye. Elegant aromas of black plums, blackcurrant and bramble are found in abundance. In addition, beautiful floral notes of violets and lavender are found alongside liquorice, caramel and a touch of smokey cedar. The palate shows a fuller body compared to previous vintages, with matching dark fruit characters. Additionally, baking spices, cloves and nutmeg add a savoury complexity to the wine. A juicy and lingering finish rounds off this beautiful wine that will mature spectacularly for another 13 – 15 years.



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 **wooded**
pack : Bottle **size :** 750ml **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 : Grapes were harvested from a single high-altitude vineyard on Rondekop.

about the harvest: The grapes were hand-picked in lug boxes and stored in a cool room overnight.

in the cellar : 18% of grapes were whole bunch fermented and 82% were fermented as whole berries. The must was foot-stomped and naturally fermented. 1-3 soft punch downs were done per day and the wine was racked 3 times during fermentation. The wine was aged for 16 months in a combination of 300L and 500L French oak barrels and a new 2500L Austrian foudre.