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Oldenburg Rondekop Stone Axe Syrah 2021

The astounding aromatics of this wine never fail to impress. The aromatics are practically bursting out of the glass with dark cherries, red pepper corns and star anise. The addition of 15% Grenache (a first for us) has elevated the aromatics on this single vineyard Syrah. Showcasing a royal purple hue in the glass, it is no surprise that in addition to the aromatics, the palate too, is generous in flavours; delivering lavender, violets and dark cherry tones.

Enjoy with a meaty pasta or roast rack of lamb.



variety : Shiraz | 85% Syrah, 15% Grenache Noir
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.0 g/l **pH :** 3.55 **ta :** 6.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2024 Platter's Wine Guide - 5 Stars
2023 Tim Atkin SA Special Report - 94 Points
2023 Decanter Awards - Silver
2023 Investec Trophy Wine Show - Gold

ageing : This beautiful wine will mature spectacularly for another 13-15 years.

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 from a single high-altitude vineyard on Rondekop. The grapes were hand-picked in lug boxes and stored in a cool room overnight.

in the cellar : 10% of grapes were whole bunch fermented and 90% were fermented as whole berries. The whole clusters were 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 18 months in a combination of a 2500L Austrian foudre as well as 300L and 500L French oak barrels.