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Oldenburg Vineyards Syrah 2019

This wine showcases a deeper ruby colour than in past vintages, thanks to the generous use of whole bunch fermentation. An inviting perfume on the nose, with generous amounts of red cherries, cranberries and rhubarb. Slightly more savoury elements of parmesan shavings and grapefruit pith add texture to the wine. On the palate, the wine displays an elegant finesse, with a juicy acidity, and an understated body that carries the red fruits incredibly well. The gentle finish and structure makes for a wine that could be paired with a plethora of dishes.



variety : Shiraz | 100% Shiraz
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 12.3 % vol **rs :** 1.4 g/l **pH :** 3.56 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **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.

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. Despite the wetter conditions, our microclimate allowed the grapes to achieve ideal ripeness.
Grapes were harvested and sorted carefully by hand.

in the cellar : The wine is a combination of two whole berry ferments. The first small lot was 30% whole bunch and the second 100% whole bunch. The must was allowed to ferment naturally. Punch downs were performed 1 – 3 times daily and the wine was racked twice during fermentation. It has been bottled unfined and unfiltered. The wine was matured for 14 months in 300l and 500L French oak barrels (25% new oak).