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Rondekop Stone Axe Syrah 2022

This wine showcases vibrant aromas, practically bursting from the glass. Rhubarb, red cherry, and roasted beetroot mingle with inviting floral violet characters, while white and red pepper add a spicy kick, enhanced by subtle baking spice notes. On the palate, a racy acidity carries the fruit, balancing its weighty mouthfeel with finesse. Despite its depth, the wine maintains a fresh and vibrant palate, with light, refined tannins lending structure without overwhelming. This Syrah embodies elegance and vitality, offering a sensory journey that delights with each sip.



variety : Shiraz | 100% Syrah
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 2.1 g/l **pH :** 3.63 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
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 : Stellenbosch, in general, played host to a perfect winter, with steady cold units being accumulated through to the end of August with even rainfall throughout the winter. The good winter cold led to a particularly even bud break. Spring was cool and dry, which favoured the flowering and fruit set for the vintage. Good summer rainfall meant the vigour needed to be kept in check. Despite a relatively hot and dry ripening period, temperatures were kept moderate due to our higher altitude and ultimately led to an exceptionally good harvest with great sugar accumulation.

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.
28 February to 1 March 2022 at 24.1° - 24.8 ° Balling

in the cellar : 18% of grapes were whole bunch fermented and 82% 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.