



OLDENBURG

VINEYARDS

Syrah 2013

Viticulture

Cultivar	: Shiraz, SH 9
Rootstock	: 101-14
Planted	: 2004
Row direction	: NW / SE
Plant density	: 2000 vines / ha
Soil type	: Oakleaf/Glenrosa
Trellis system	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supp drip
Picking date	: 5 March 2013
Balling	: 25 g/litre
Acidity	: 6.14
pH at harvest	: 3.66

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: 3 days
Yeast	: Syrah yeast
Fermentation temperature	: Max 28° C
Wood maturation	: 18 months in French and American oak

Wine Analysis

Alcohol %	: 14.5%
pH	: 3.64
Total acidity	: 5.2g/l
RS	: 2.9g/l
Total SO ²	: 111mg/l

Tasting Notes

The Oldenburg Syrah has a bright, ruby-red colour with an earthy nose. The wine leans towards the Old World, like a typical Cote du Rhone with elegant minerality and delicate pepper showing on the palate. The wood is well integrated and shows rich caramel tones.

Awards

This vintage has not yet been released.