



OLDENBURG

VINEYARDS



Syrah 2014

Viticulture

Cultivar clone	: SH 9
Rootstock	: 101-14
Planted	: 2004
Row direction	: NW / SE
Plant density	: 2000 vines / ha
Soil type	: Mainly Vilafontes
Trellis system	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supplementary drip
Picking date	: 13-03-2014
Grape sugar	: 25.3
Acidity	: 5.5
pH at harvest	: 3.51

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	: 20 months, 85% French, 15% American Oak, 40% new

Blended	: 87% Syrah 2014, 8,7% Syrah 2015, 4,3% Grenache noir 2015
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Wine Analysis

Alcohol %	: 14,37%
pH	: 3.66
Total acidity	: 5.3 g/l
RS	: 2.4 g/l

Tasting Notes

Ripe red plum image. Savoury with hints of pimento, nutmeg and sage. Understated oak wood impressions. Elegant and supple on palate. A very understated but delicious wine.