



Oldenburg Vineyards Syrah 2009

Viticulture

Cultivar	: Shiraz, SH 9
Rootstock	: 101-14
Planted	: 2004
Row Direction	: NW/SE
Plant Density	: 2000 vines / ha
Soil Type	: Oakleaf and Glenrosa
Trellis System	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supplementary drip
Picking Date	: 27th February 2009
Grape Sugar	: 25 degrees balling
Acidity	: 5.71
pH at Harvest	: 3.39

Winemaking

Bunch and Berry sorting	: By hand
Crushing and Destemming	: delicate processing
Pump overs	: 3 times per day
Cold Soak	: 3days
Yeast	: Syrah yeast
Fermentation Temperature	: max 28 °C
Wood Maturation	: 15 months in 50% new French and American oak barrels

Wine Analysis

Alcohol %	: 14.50
pH	: 3.60
Total acidity	: 5.36
RS	: 3.89

Tasting Notes

The wine has a colour defined by deep, concentrated, crimson hues. Ripe cherries, violets and meaty notes characterize the nose, complement by cool climate white pepper tones. The palate is full of bright and juicy berry fruit; the oaking displays itself as a subtle vanilla infusion, with wisps of mocha.

The wine has a subtle but firm tannin structure which encases a succulent core, delicious berry fruit and tannin endures all the way to the finish.