



## Oldenburg Vineyards Syrah 2010

### 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	: 8 <sup>th</sup> March 2010
Grape sugar	: 25° B
Acidity	: 4.8 g/l
pH at harvest	: 3.6

### 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	: 16 months, French and American Oak, 50% new

### Wine Analysis

Alcohol %	: 15%
pH	: 3.79
Total acidity	: 5.8 g/l
RS	: 6.9 g/l

### Tasting Notes

The Syrah is inky black in colour showing lovely extraction. The aromas are filled with ripe plums, red berries and beefy savouriness, with a subtle vanilla undertone. The palate is plush and rich with layers of cloves, white pepper and raspberries. Well integrated tannins are muscular yet supple, followed by a silky smooth finish lined with lingering flavours of sweet chocolate cherries.