



Syrah 2008

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 | : 12 March 2008 |
| Grape Sugar | : 25.5 degrees balling |
| Acidity | : 5.71 |
| pH at Harvest | : 3.39 |

Winemaking

| | |
|--------------------------|--------------------|
| Crushing and Destemming | : light processing |
| Pump overs | : 3 times per day |
| Cold Soak | : 3days |
| Yeast | : Syrah yeast |
| Fermentation Temperature | : max 28 °C |
| Wood Maturation | : 14 months |

Wine Analysis

| | |
|---------------|---------|
| Alcohol % | : 15.40 |
| pH | : 3.56 |
| Total acidity | : 5.56 |
| RS | : 2.54 |

Tasting Notes

The 2008 Oldenburg Shiraz has a deep, intense and concentrated colour showing hues of ripe mulberry. On the nose the youth is obvious with plenty of red cherry fruit and notes of vanilla and white pepper. The palate is stuffed with herbs and is rich and enduring all the way through to the aftertaste. A lively acid keeps the youthful tannins in check and all the flavour aspects are in equilibrium.

This Shiraz has a lovely richness about it and should easily mature for 4 – 6 years after the vintage.

Drink with substantial meat roasts or casseroles.