



Oldenburg Vineyards Syrah 2011

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	: 21-02-2011
Grape sugar	: 24.2
Acidity	: 3.46
pH at harvest	: 5.6

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	: 20 months, French and 15% American Oak, 50% new

Wine Analysis

Alcohol %	: 15%
pH	: 3.39
Total acidity	: 6.1 g/l
RS	: 2.2 g/l

Tasting Notes

The Oldenburg Syrah 2011 has an opaque purple-black colour with hues of magenta around the edges. The wine displays wonderful and attractive cool climate nuances laced with aromas of dark fruits, black pepper, nutmeg and hints of vanilla. The palate is plush and rich, with a good balance between acidity, fruit and wood. Intense flavours of black fruit pastilles, stewed plums and raspberries. The supple ripe tannins add great structure, while a lingering savoury finish completes the wine.