At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through this range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, to showcase the finest qualities of each cultivar.

WINEMAKING / MATURATION

Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 14 months in 300L French oak barrels in 40% new oak.

TASTING NOTES

The Syrah shows a medium purple colour, with a slightly pale rim. Shy at first, the wine opens up with delightful aromas of brambles, black wine gums and mulberries. A light, earthy hint of mushrooms as well as white pepper appears over time. Rosemary on the palate and an appealing hint of vanilla and liquorice create a stunning flavor profile. The tannins are fine but well-structured and interact with the acidity to produce a slightly spicy finish.

VINTAGE CONDITIONS

The 2016 vintage was a challenging one; warm conditions from the end of October through to late January restricting vine growth, leading to reduced bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress and helped us to produce another fantastic harvest.