



OLDENBURG

VINEYARDS

Syrah 2012

Viticulture

Cultivar	: Shiraz, SH 9
Rootstock	: 101-14
Planted	: 2004
Row direction	: NW / SE
Plant density	: 2000 vines / ha
Soil type	: Oakleaf/Glenrosa
Trellis system	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supp drip
Picking date	: 5-03-2012
Grape sugar	: 24.5 ^o B
Acidity	: 6.5 g/l
pH at harvest	: 3.45

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	: 19 months in French and American oak

Wine Analysis

Alcohol %	: 14.5%
pH	: 3.56
Total acidity	: 5.80g/l
RS	: 2.0g/l

Tasting Notes

The Oldenburg Syrah 2012 has an opaque crimson colour with flashes of black cherry. Red fruit, ripe plums and cherries describe the nose and hints of white pepper adds a dash of spice. The wood character is understated and shines through as an almond nuttiness, together with light butterscotch. The palate shows a definite muscularity. Firm, youthful tannins surround a mineral core and are punctuated by fleshiness and lively acidity.

Top Awards

Top 100 SA Wines 2015
2015 IWC Trophy Best SA Shiraz
2015 IWC Trophy Best Stellenbosch Shiraz