Syrah 2013

**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 March 2013
- **Balling:** 25 g/litre
- **Acidity:** 6.14
- **pH at harvest:** 3.66

**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:** 18 months in French and American oak

**Wine Analysis**
- **Alcohol %:** 14.5%
- **pH:** 3.64
- **Total acidity:** 5.2g/l
- **RS:** 2.9g/l
- **Total SO₂:** 111mg/l

**Tasting Notes**
The Oldenburg Syrah has a bright, ruby-red colour with an earthy nose. The wine leans towards the Old World, like a typical Cote du Rhone with elegant minerality and delicate pepper showing on the palate. The wood is well integrated and shows rich caramel tones.

**Awards**
This vintage has not yet been released.