

Oldenburg Syrah, Stellenbosch

£24.99

Vintage: 2012
Bottle Size: 75cl
Alcohol %: 14.50%
Country: South Africa



OWC

Description: Bright red cherries and ripe plums are very obvious on the nose and the palate as well as a pleasant white pepper spice. The 19 months ageing in American oak adds nuttiness and a note of butterscotch, this give a very smooth yet strong mouthfeel with the addition of youthful tannins and lively acidity.

Cepages: Syrah(Shiraz)

Group: South Africa

Sub group: Stellenbosch

Colour: Red

Closure: Cork

Producer:

Website: <https://www.oldenburgvineyards.com/>

Organic/Bio Status:

Food / cocktail match: Mediterranean lamb dishes, spiced meats, Tagine

Food / cocktail recipe:

Press

Awards

Other Info: Oldenburg Vineyards produces smaller quantities of hand crafted wines. Low bunch loading on the vines through stringent crop thinning procedures ensure that only the best grapes make it to the winery. The harvest provides the nexus between the vineyards and the making of the wine. Extensive pre-harvest fruit analysis ensures the correct level of sugar ripeness (correct sugar-acid balance) and phenolic ripeness (correct tannic structure of the seeds and skins), to provide the perfect fruit. Once the grapes are picked, they are transported in bins to a

refrigerated container where they are stored at optimum temperatures before being transported to the cellar. A high degree of coordination is needed to ensure that the cellar is ready to receive the harvest, which happens over a period of weeks.