

Beneath our feet

olifantsberg

RED 2023



Beneath our feet is true to the whole Olifantsberg philosophy of working with nature and leaving a softer footprint. "Take nothing from nature and leave nothing but footprints"

YEAR PLANTED | 2009 - 2014

WINE LIST DESCRIPTION

This wine delivers a complex array of flavours with red and dark currant berries, beautiful floral aromas layered by hints of liquorice and white pepper. The palate has a refined taste with subtle tannins and a sappy, refreshing finish.

Root Stock	Slope	Altitude
R99 & R110	N to NW	350m - 470m

SOIL Clay-shale & Perold

GRAPE BALLING 23.00 - 24.5

BLOCKS Syrah - Blok 3, 4, 7, 15, 16
Mourvèdre - Block 6, 14
Carignan - Block 11

CLONES Syrah - SH9, SH470 SH21, SH 22
Mourvèdre - ENTAV 450
Carignan - CA171A

MATURATION	PICKING TIME
14 Months French Oak	End January - Mid March

BLEND COMPOSITION

86% Syrah	8% Mourvèdre	6% Carignan
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VINEYARD

Our Syrah is grown as echalas vines (three sites) as well as trellised vines (two sites). Our Mourvèdre is grown as echalas vines (2 sites) while our Carignan is grown as 100% bush vines. Our soils are clay-shale rich soil with a high component of quartz rock. Using our different varieties from different aspects of the Olifantsberg Mountain, situated at 350 m to 470 m above sea level we can capture all the different characteristics of our beautiful mountain.

WINEMAKER Elizma Visser

Alcohol	14%
Residual Sugar	2.3
Total Acidity	5.5
pH	3.60

www.olifantsberg.com

WHERE THE SOUL OF THE MOUNTAIN MEETS A FOCUSED QUEST FOR QUALITY