

olifantsberg

SYRAH 2019



The varietal range is our scratching the surface – a fascinating exploration where we learn how the individual wines behave and develop over time so that we understand their contribution to the Soul of the Mountain range. The different vineyard batches of each variety are all vinified separately and then carefully blended together to showcase the full varietal character and nuances of the grape.

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 wood and a sappy, refreshing finish.

Root Stock R110 & R99	Slope N to NW	Altitude 300m - 470m
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SOIL Clay-shale, quartz

TRELLIS SYSTEM

Echelas bush vines, Perold

GRAPE BALLING 23.8-24.8

BLOCKS sourced from: 5 different vineyards

TOTAL PRODUCTION 896 cases

MATURATION 14 Months oak	PICKING TIME Feb - March
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WINEMAKER Elizma Visser

WORLD CLASS WINES

Our mountain is a dry, arid place but there is also beauty in that. Capturing all the different aspects of our mountainous vineyards, it is a true reflection of its site and its natural surroundings. Beautiful fynbos elements show in the aromatics of this wine.

CLONES 9, 470, 1, 22

ACCOLADES

Tim Atkin 2023 Report : 93 points

James Suckling : 91 points

Platter 's Wine Guide 2024 : 93 points

VINEYARD

Our Syrah is grown as echelas vines (three sites) as well as trellised vines (two sites) on clay-shale rich soil with a high component of quartz rock. Our Syrah plantings capture all the different aspects of the Olifantsberg Mountain, situated at 300 m to 470 m above sea level. The cooler micro-climate of the traditional echelas has a higher acidity and a different aromatic complexity than the trellised vines.

Alcohol	14%
Residual Sugar	2.8
Total Acidity	5.6
ph	3.61

www.olifantsberg.com

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