

OP DIE BERG SYRAH 2020

The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 960 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The cooler nighttime temperatures and hotter daytime temperatures during the growing season results in slower ripening and more concentrated fruit. Ceres fruit displays surprising cooler climate characteristics in comparison to other regions of the Western Cape.

Viticulture

Well-drained, soft, yellow shale soils. In winter, the vineyard soil is often covered with a layer of snow which provides the perfect conditions for dormancy of the vines, a much-needed resting and recovery period before the growth season starts.

Vinification

Wine was made in an open fermenter with half whole clusters and half destalked, using the pneumatic punch down method. Malolactic fermentation took place in stainless steel tanks. Next, the wine was transferred to 2nd, 3d and 4th fill French Oak barrels for 12 months' maturation prior to blending and bottling.

Tasting Notes

Vibrant purple hues in the glass. The aromatic intensity of the nose evokes nuances of sweet cranberries and a liberal dose of white pepper, so typical of cool climate Syrah. Full bodied on the palate, this Syrah is a marriage of sweet red fruit and blackberry pastilles, layered with white pepper and spice. The lingering finish shows good balance between fruit and oak.

Food Complements

Braised beef shortribs, pepperoni or salami pizza, and venison Bourguignon

Analysis

RS: 2.2 g/l
pH: 3.53
TA: 5.8 g/l
Alc: 13.64%

