

# OP DIE BERG SYRAH 2021

## The Vintage

High on the Witzenberg Mountain range in Ceres, at an altitude of 1,000 meters above sea level, this unique 'appellation' exhibits South Africa's only truly continental climate with winter temperatures frequently dropping below freezing. The later than usual and slow harvest of 2021 was definitely worth the wait. Wine lovers can really look forward to remarkable wines from the 2021 crop. The cooler weather enabled producers to harvest their grapes at exactly the right time, and we are especially excited about good colour extraction, low pH levels and high natural acidity, which all point to exceptional quality wines. These growing conditions ensure that the new 2021 Op Die Berg Syrah will age remarkably well over the next few years.

## 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

A complex Shiraz filled with intense red fruit, peppery Fynbos and Mediterranean spices such as black pepper, marjoram and rosemary on the nose. Oak showing hints of sweet spice and vanilla. Red berries follow through on the palate and finish off with a smooth lingering sensation.

## Food Complements

Enjoy with lamb's liver, creamy mashed potatoes and a rich onion gravy or a lamb ragout with red peppers and olives.

## Analysis

RS: 2.2 g/l  
pH: 3.48  
TA: 5.9 g/l  
Alc: 13.4%

