

OP DIE BERG SYRAH 2022

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 cool nighttime temperature and warmer day time temperature ensured wines with great concentration in 2022, the compact bunches and small berries also added to that. 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 2022 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 a 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

Ripe maraschino cherries, black current fruit pastilles, and a promising nose of fresh herbs and white pepper undertones are complemented by warm Christmas spices such as nutmeg and cinnamon. A wine with luxurious finesse which will only improve with cellaring.

Food Complements

Enjoy with duck fillet and apricot atchar, barbequed spare ribs, Boland lamb cutlets, or sweetly spiced oxtail.

Analysis

RS: 2.2 g/l
pH: 3.47
TA: 5.6 g/l
Alc: 13.23%

