



SUPERSINGLE VINEYARDS
SOUTH AFRICA



Mount SUTHERLAND

OUBERG Syrah 2013



Produced only in exceptional vintages, the Ouberg Syrah is the quintessence of what the extreme region of the Sutherland-Karoo has to showcase. Using only the finest fruit, hand-selected from the first ever vineyards planted in this region; planted at high density at 6000/ha. All viticultural & vinification practices were executed at the highest level, ensuring a meticulous expression of the terroir from this area of extremes. Highest vineyards in South Africa, planted at 1500m above sea level. Coldest wine growing region in South Africa. Single vineyard wine. Yielding 2 tons per hectare. Fruit cold soaked for 9 days at 8° C. Pumped over 3 times daily to maintain a low temperature in the cap. Whole-bunch fermentation at low temperatures. Both free-run and press juice were used. Aged for 14 months in 2nd fill French oak barrels. All Organic practices.

TOTAL PRODUCTION: Only 492 bottles

VINEYARD: Sutherland-Karoo

TASTING NOTES: Continental style Syrah. Black cherries, black currant, violet along with savory hints of olive, white pepper and a smokiness. Bold yet precise, with fine grained tannins.

FOOD AND WINE PAIRINGS:



ALC: 13.79 TA: 5.6 RS: 1.9 pH: 3.82