



OP DIE BERG SYRAH 2023

VINTAGE

The cool nighttime temperature and warmer day time temperature ensured wines with great concentration in 2023, the compact bunches and small berries also added to that. The winter season started earlier than usual, and March was a very wet month. Véraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves.

VITICULTURE

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. 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 seasoned French Oak barrels for 12 months' maturation prior to blending and bottling.

TASTING NOTES

Indulge in this rich Syrah, displaying a deep, vibrant purple hue. Aromas of ripe maraschino cherries and blackcurrant pastilles define this cool-climate Syrah. The nose entices with subtle notes of fresh herbs, violets and a whisper of white pepper, adding a layer of complexity. As you savour the wine, star anise and a touch of clove emerge, enhancing its luxurious finesse. This Syrah promises to evolve beautifully with time, rewarding those patient enough to cellar it. A wine that embodies elegance and depth, destined to mature gracefully over the years.

FOOD COMPLEMENTS

This Syrah pairs beautifully with a variety of dishes. Its refined tannins complement roasted lamb with rosemary or grilled duck breast with a berry reduction. Earthy undertones make it a great match for mushroom risotto or charcuterie featuring cured meats and aged cheeses like Gouda. For a vegetarian option, try it with roasted root vegetables or a hearty lentil stew.

WINE OF ORIGIN

Ceres Plateau

MAIN VARIETIES

100% Syrah

ANALYSIS

RS: 2.2 g/l | pH: 3.36 | TA: 5.9 g/l | Alc: 13.52 %

