



ERIKA OBERMEYER WINES

Erika O Syrah 2017, Wine of Origin Stellenbosch

Vineyards: Syrah from a 16 and 8-year-old vineyard in Firgrove, Stellenbosch planted on decomposed granite soils.

The Firgrove vineyards lies between Somerset West and Stellenbosch at the foot of the Helderberg about 6 km from the False Bay rim. The unique soils originated around 500-550 million years ago when South America (in fact the Falkland Islands, then still attached) and Western Australia came crashing into the Cape. This particular collision deposited and broke off large amounts of granite forming what we now call Firgrove – a ridge sweeping up from the False Bay rim. The result, 500 million years later, is granite gravel soils. Underlying these low, water holding, nutrient poor top soils is a layer of laterite which we commonly call “Coffeestone”. This Coffeestone is made from mineral elements of the decomposed granite; once more fusing together to make what is essentially a very coarse, porous layer in the soil with good water and nutrient qualities. Below this we have partially decomposed granite in the form of saprolite. This subsoil, into which the vines push their roots, is the “Tough Times Bank” where the vines can access water and nutrients in slow release through the latter part of the season. As the soil dries out, the clay cracks and allows the vines to plumb deeper to keep going. The close proximity to the cold Atlantic Ocean, with a view of False Bay from Hangklip to Simonstown, ensures slow ripening. Sustained winds control the vigour resulting in an overall terroir effect of small bunches, small berries with concentrated berry flavours and full structured but ripe tannins.

Vintage 2017: A vintage of exceptional quality.

The post-harvest period was very hot and dry, which led to early leaf fall and the accumulation of reserves was moderate.

Winter arrived late but was cold enough to break dormancy. Although rainfall was higher than the previous season it was still below average and soil water levels remained under pressure.

Spring arrived on time and warm weather in August contributed to somewhat earlier than normal, but even bud burst. October and November were characterised by cool nights and warm days, that was beneficial to flowering and berry set.

The growing season and especially harvest time will be remembered for cooler nights and warmer, drier days. Harvest started one week later than normal and the Syrah was harvested by hand on 3 March 2017.

The dry, warm weather resulted in healthy grapes and small berries with good intensity. Greater variation between night and day temperatures during the ripening stage gave the colour and flavour formation a further boost, which are indicative of remarkable quality wines.

The wine quality of the 2017 vintage is exceptional and the wines will have excellent ageing potential.

Fermentation and Maturation: Fermented in open top barrels with 3 – 4 punch downs per day. Matured in 1st (15%) - 4th fill 300 li and 500 li French oak barrels for 14 months.

Tasting note: A cool climate Stellenbosch Syrah showcasing Syrah’s restrained power, finesse and elegance. The nose is alluring perfumed, showing vibrant aromatics of dark-toned fruit with interwoven cocoa, cassis, salty liquorice, pepper spice and fynbos.

Deeply complex, the palate delivers an elegant yet textured mouthfeel with a silky smooth and polished finish.

Analysis:

Alc: 14.14 %	RS: 2.9 g/l	TA: 6.0	pH: 3.47	VA: 0.69
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