



ERIKA OBERMEYER WINES

Syrah • Grenache Noir • Cinsault 2018, Wine of Origin Coastal Region

Vineyards: Syrah from 17 and 9 year-old vineyards in Firgrove planted on decomposed granite soils. Bush vine Grenache Noir from Voor Paardeberg planted on granite soils. Cinsault from a dryland farmed 22 -year-old bush vines in Agter-Paarl planted on Malmesbury Shale.

Vintage 2018: The 2018 harvest season was really challenging, due to a prolonged drought which some believe to be the worst in 100 years. After the driest three-year period (2015-2017) in recent history; water resources in the Western Cape were at an all-time low, putting water supplies under immense pressure and leading to strict water rationing.

The winelands once again experienced an exceptionally dry and warm post – harvest period. The vines kept their leaves for longer than usual in the post-harvest period, which was beneficial for the accumulation of reserves for the coming season. Winter arrived late but was cold enough to break dormancy. Day temperatures were notably warmer and night temperatures colder than usual due to the dry conditions. Much lower rainfall was recorded, less than half the long-term average rainfall. Bud burst started later due to cooler weather extending into August and September. Uneven flowering and berry set was common due to windy conditions and cold periods.

After slow shoot growth initially, vines picked up the pace as temperatures rose toward the end of November. Although December and January were hot, with temperatures reaching 35 °C, none of the usual heatwaves were present. The rest of the growing season and harvest were notably cooler than normal.

The dry warm weather resulted in healthy grapes and small berries with good intensity. Noteworthy is the small berry size for this vintage; on average berries were twenty-five percent smaller by variety and largely under a gram per berry, adding to concentration. 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.

Harvest timing was normal and the Syrah, Grenache Noir and Cinsault were all harvested from 21 - 24 February 2018. The 2018 harvest produced wines of excellent quality despite the challenging weather conditions experience and produced wines with concentrated fruit, complexity and good ageing potential.

Fermentation & Maturation: Fermented in open top barrels with 3 – 4 punch downs per day. Matured in 1st - 4th fill 300 li and 500 li French oak barrels for 14 months. 15 % 1st fill barrel, 30% 2nd fill and 55 % 3rd – 4th fill barrel.

The blend: The Voor Paardeberg, Agter Paarl and Stellenbosch terroir matched perfectly with the 3 varieties where Syrah adds the fresh red berry fruit, spices and structure, the Grenache Noir lends fresh fruit, elegance and structure while Cinsault contributes brighter fruit, acidity and freshness.

Tasting note: This impressive red blend of 68 % Syrah, 20 % Grenache Noir and 12 % Cinsault showcases the remarkable fruit intensity, freshness and elegance of these varieties. The nose is alluringly perfumed, showing vibrant aromatics of red cherries, wild berries, fynbos, pepper spice and black olives.

Multi-dimensional and multi-layered, the palate delivers a textured mouthfeel and silky -smooth finish.

Analysis:

Alc: 13.94 %	RS: 2.32 g/l	TA: 6.2	pH: 3.35	VA: 0.65
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