



ERIKA OBERMEYER WINES

### **Erika O Syrah 2018, Wine of Origin Stellenbosch**

**Vineyards:** Syrah from 17 and 8 year-old vineyard in Firgrove planted on decomposed granite soils.

An elegant cool climate Stellenbosch Syrah, to showcase vibrant fresh aromatics and perfume with a silky smooth and textured mouthfeel. Crafted to give the best expression of the terroir from which the grapes are sourced. The wine is complex and expressive. It shows excellent purity of fruit and elegance with great texture, complexity and structure, as well as having outstanding cellaring potential.

**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 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. Harvested by hand early morning of 23 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 gentle punch downs per day. Matured in 1st to 3rd fill 300 li and 500 li French oak barrels for 14 months. 35 % 1st fill barrel, 35 % 2nd fill barrel and 30 % 3rd fill.

**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:**

<b>Alc: 13.71 %</b>	<b>RS: 2.2 g/l</b>	<b>TA: 6.4 g/l</b>	<b>pH: 3.37</b>	<b>VA: 0.73 g/l</b>
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