

SOUL OF THE MOUNTAIN

THE BULL

olifantsberg

A deeper dive into our terroir, this wine represents the culmination of all the signature Olifantsberg traits. It evokes a vivid picture of rocky, mineral-rich soils, the steep slopes, the wind-swept vines, fragrant fynbos and sun-caressed, succulent fruit.

In every grain of sand lies the story of our earth.

YEAR PLANTED | 2010 - 2014

WINE LIST DESCRIPTION

Stony and wild with sage, spicy bramble and red berry fruit. Engaging palate with good fruit definition and intensity, bright acidity and layered tannins.

Root Stock	Slope	Altitude
R110 & R99	NW	360m - 480m

SOIL Clay-shale, quartz

TRELLIS SYSTEM

Echelas bush vines, Raised bush vines, Perold

GRAPE BALLING 22.0 - 23.8

BLOCKS sourced from: 10 different vineyards

TOTAL PRODUCTION 1150 cases

MATURATION	PICKING TIME
13 Months oak	Feb - March

BLEND COMPOSITION

42% Syrah	22% Carignan	20 % Mourvèdre	16% Grenache
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The composition of the blend varies as the vintage leads us. We play to the strengths but also the uniqueness of each variety.

VINEYARD

Our echelas vineyards are an important part of our story. These staked vines create a totally different micro-climate than our trellised vineyards. Lower temperatures within the micro-climate ensure better acidity and more aromatic grapes. Our vineyards grow within shale, schist and sandstone-based soils with an underlying clay layer. The fine balance and mineral-rich composition of our soils are reflected in the elegance and complexity of the fruit they deliver.

WINEMAKER Elizma Visser

Alcohol	14%
Residual Sugar	2.3
Total Acidity	5.70
ph	3.50



www.olifantsberg.com

WHERE THE SOUL OF THE MOUNTAIN MEETS A FOCUSED QUEST FOR QUALITY