



Oldenburg Vineyards Chardonnay 2012

Viticulture

Cultivar	: Chardonnay
Rootstock	: PAU 1103
Clone	: CY96 C
Planted	: 2006
Row direction	: NW / SE
Plant density	: 2.5m x 1.25m
Soil type	: Alluvial
Trellis system	: VSP
Pruning	: Two bud spurs
Irrigation	: Drip
Picking date	: 12-03-2012
Grape sugar	: 24.7° B
Acidity	: 5.0 g/l
pH at harvest	: 3.51

Winemaking

Bunch and berry sorting	: By hand
Fermentation	: Barrel fermented
Wood maturation	: 9 months in 300L French oak barrels, 50% new

Wine Analysis

Alcohol %	: 14.50%
pH	: 3.39
Total acidity	: 5.3 g/l
RS	: 1.7 g/l

Tasting Notes

This Chardonnay has an intense golden colour, complemented by whiffs of vanilla and almonds. Aromas of ripe orange citrus, yellow apple and crème brûlée further add to the complexity on the nose. The entry on the palate is smooth and supple with a well rounded mouthfeel. Flavours of bruised apple, ripe pineapple and oak spice linger on the finish. The wine is well balanced with a streak of elegance.