



OLDENBURG VINEYARDS

Chardonnay 2015

Viticulture

Cultivar clone	: CY96C
Rootstock	: PAU 1103
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	: 04-02-2015
Grape sugar	: 23.0° B
Acidity	: 6.5 g/l
pH at harvest	: 3.42

Winemaking

Bunch and berry sorting	By hand
Fermentation	A blend of 72% tank fermented and 28% barrel fermented wine.

Wood maturation

8 months in 300L French oak barrels, 50% new

Wine Analysis

Alcohol %	: 13.5%
pH	: 3.30
Total acidity	: 6.1 g/l
RS	: 3.4 g/l

Tasting Notes

The Chardonnay has a light straw colour. Aromas of lime, lemon and gooseberries come to the fore. The wood influence shows as subtly toasted almonds. The fresh acidity, crisp minerality and citrus flavours combine to make this a deliciously refreshing wine.