

# OLDENBURG

## VINEYARDS



### CHARDONNAY 2016

#### OLDENBURG VINEYARDS SERIES

COMPOSITION	100% Chardonnay
HARVEST	10 February 2016 at 23.4° Balling
TECHNICAL DATA	ALC 13.93%   RS 3.4g/l   TA 5.9g/L   pH 3.54
MATURATION	9 months in 300l French oak barrels
PRODUCTION	13 830 bottles

*At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.*

#### WINEMAKING / MATURATION

Grapes were picked by hand, followed by careful bunch and berry sorting. Crushing and destemming was handled delicately. 70% of the wine was tank fermented, and 30% barrel fermented. Wines were matured for 9 months in 300l French oak barrels.  
Wood regime: 50% new oak and 50% 2<sup>nd</sup> fill barrels.

#### TASTING NOTES

The wine has a youthful, yellow-green colour. Obvious lemon peel aromas drift from the glass. The underplayed vanilla and butterscotch perfumes are an indication of the subtle oaking of the wine. With the naturally occurring smaller berries typical of Chardonnay the palate is round and wholesome – enhanced by the complexity and layers added by the flavours imparted by the oak barrels.

#### VINTAGE CONDITIONS

The 2016 vintage was a challenging one, with warm conditions from the end of October 2015 through late January 2016 restricting vine growth, leading to reduced bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress.

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