



Oldenburg Vineyards Chardonnay 2013

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	: 18-02-2013
Grape sugar	: 23.4 ⁰ Balling
Acidity	: 7.8
pH at harvest	: 3.38

Winemaking

Bunch and berry sorting	: By hand
Fermentation	: Barrel fermented
Wood maturation	: 11 months in 300L French oak barrels, 50% new

Wine Analysis

Alcohol %	: 13.5%
pH	: 3.52
Total acidity	: 5g/l
RS	: 1.7g/l

Tasting Notes

The wine has aromas of orange marmalade and Melba toast, with a slight splash of cumin seed in the background. The entry on the palate is soft and supple, showing a pleasant balance between oak and fruit. Flavours of ripe Seville orange and kumquat follow through onto the palate. The wine has a beautifully rounded mouthfeel and lingers on the finish with flavours of creamy cookies.

Awards

2013	Gold – Michelangelo Int. Wine Awards
2012	Wine Advocate (Robert Parker) 92 points
2011	Wine Advocate (Robert Parker) 93 points