

## Oldenburg Vineyards Chenin Blanc 2010



### Viticulture

Cultivar	: Chenin Blanc 86%
	: Chardonnay 14%
Wine of Origin	: Banghoek, Stellenbosch
Rootstock	: R110 & PAU1103
Clone	: SN 220 & CY96C
Planted	: 2006
Row Direction	: NW/SE
Plant Density	: 2.5m x 1.5m
Soil Type	: Alluvial
Trellis System	: VSP
Pruning	: Two bud spurs
Irrigation	: Drip
Picking Date	: 2 <sup>nd</sup> March 2010
Grape Sugar	: 24 degrees Balling
Acidity	: 3.15
pH at Harvest	: 8.34

### Winemaking

Fermentation	: Barrel fermented
Wood Maturation	: 7 months in 300lt French Oak barrels consisting of 50% new wood.

### Wine Analysis

Alcohol %	: 14.47%
pH	: 3.32
Total acidity	: 5.45
RS	: 3.05

### Tasting Notes

The Chenin Blanc promotes wonderful aromatic fruit elements, lively citrus and jasmine. The Chardonnay brings a hint of ripe tropical fruit notes and an intricate fullness to the palate. Together the Chenin Blanc and Chardonnay create a seamless bond and produce a wine that has a perfect floral character, laced with honeysuckle and tropical melons, elegance and lingering minerality, infused with subtle oak tones. Best enjoyed slightly chilled.