



Oldenburg Vineyards Chenin Blanc 2012

Viticulture

Cultivar	: Chenin Blanc
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	: 14-03-2012
Grape sugar	: 23.9° B
Acidity	: 6.7g/l
pH at harvest	: 3.47

Winemaking

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

Wine Analysis

Alcohol %	: 14.5%
pH	: 3.23
Total acidity	: 6.2g/l
RS	: 1.7g/l

Tasting Notes

The wine has a bright straw colour. On the nose it exudes intense aromas of peaches and citrus blossoms. A touch of oak spice and toasty vanilla scents further add to the complexity. The entry on the palate is creamy and textured with a wonderful balance between acidity and wood. Flavours of baked apple tart and ripe tropical fruits support the elegant oak structure. The wine is fresh with a lingering minerality on the finish. Serve slightly chilled and enjoy with creamy seafood dishes or spicy chicken curries.