



## Oldenburg Vineyards Chenin Blanc 2014

### Viticulture

Cultivar	: Chenin Blanc
Rootstock	: R110
Clone	: SN 220
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	: 18-02-2014
Grape sugar	: 22,5 °B
Acidity	: 6,43 g/l
pH at harvest	: 3,47

### Winemaking

Bunch and berry sorting	: By hand
Fermentation	: 30% Barrel fermented
Wood maturation	: 10 months in 300L French oak barrels, 50% new

### Wine Analysis

Alcohol %	: 14.11%
pH	: 3.21
Total acidity	: 6,5 g/l
RS	: 3,4 g/l

### Tasting Notes

The Oldenburg Chenin Blanc 2014 has intoxicating aromas of jasmine flowers, honey bush and tea leaf. All of this is underscored by a very light dusting of oak which comes through as almonds. The wine is rich and round on the palate yet has crisp acidity to clean the mouth. Grapefruit and pepper flavours add to the heady mix of perfumes that prevail. Well balanced and easy to drink with an enduring follow through. Enough complexity and structure to age well.