

## Oldenburg Vineyards Chardonnay 2010



### Viticulture

Cultivar	:	Chardonnay
Rootstock	:	PAU 1103
Clone	:	CY96 C
Planted	:	2006
Row Direction	:	NW/SE
Plant Density	:	2.5mx 1.25m
Soil Type	:	Alluvial
Trellis System	:	VSP
Pruning	:	Two bud spurs
Irrigation	:	Drip
Picking Date	:	18 <sup>th</sup> February 2010
Grape Sugar	:	22 degrees Balling
Acidity	:	7.08
pH at Harvest	:	3.34
Bottling Date	:	10 <sup>th</sup> November 2010

### Winemaking

Fermentation	:	Barrel Fermented
Wood Maturation	:	300l French oak barrels, matured 9 months in 50% new oak

### Wine Analysis

Alcohol %	:	14.15%
pH	:	3.55
Total acidity	:	5.27g/l
RS	:	4.04g/l

### Tasting Notes

The Chardonnay has a brilliant golden straw colour. Upfront notes of ripe tropical fruits such as melon, pineapple and orange citrus fruit are evident on the nose with hints of fresh baked bread and lightly toasted almonds. The wine enters the mouth with full rich flavours of ripe fruit mirrored from the nose with a creamy mid palate and fresh citrus flavours giving a lingering finish. The acidity is perfectly balanced by sweet fruit and a touch of toasty oak.

Drink now or enjoy for a further 5 years (2015)