



## OLDENBURG VINEYARDS

### Chardonnay 2014

#### 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	: 22.5° B
Acidity	: 6.5 g/l
pH at harvest	: 3.37

#### Winemaking

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

#### Wine Analysis

Alcohol %	: 13.5%
pH	: 3.41
Total acidity	: 5.4 g/l
RS	: 1.2 g/l

#### Tasting Notes

The Chardonnay has a straw yellow colour with flashes of green. Aromas of sandalwood and cassia backed by citrus and pears come to the fore. The wood influence shows as vanilla which follows on to the palate and becomes honey and nuts. The fresh acidity and round mouth feel leads to a lingering, succulent aftertaste.