



Autumn 2010 Newsletter

Welcome to the first edition of Oldenburg Vineyards newsletter. Our intention is to produce seasonal updates to sync with the rhythm of the vineyards. We would like to keep our readers and wine enthusiasts abreast of what is happening on the farm, in the vineyards, in the cellar and ultimately in the bottle.

We also feel that given the international orientation of our business, that maybe we can add some occasional tips on what we like, particularly with respect to new things to do, such as new restaurants and ideas if you are visiting Cape Town and the surrounding Winelands.

The harvest is completed and we are thankful that the trials and tribulations of an extremely tough growing season have not left a mark on our wines. Early in spring winds gusting up to 130 km/h left many surrounding vineyards in a very sorry state, ours were affected, but not badly.

The weather continued to make conditions very difficult with strong winds during flowering and ripening season and a very hot harvest time. Windy and hot conditions generally cause the vines to cease transpiration and therefore retard ripening. Good soil moisture technology and analysis can alleviate this problem to a certain extent. We utilise soil probes throughout our vineyards, which connect via GPS to our weather station and computer systems, to gain a dynamic understanding of stress conditions, thus allowing precise vine management, and allowing an even ripening.

Volumes across many parts of the Cape winelands were down significantly - for us this was not an issue as we are generally cropping at quite low levels and so the various nasty weather episodes left us with yields that were well within our pre season targets. Currently all our 2010 wines are at various early stages of vinification but we are happy to report very positive progression of the wines over the 2009's. The first tastings of our new white wines (a first white vintage for us) are showing quite delicious characteristics. Early days but our excitement for the 2010 vintage has gained much momentum!

On the subject of wines, we quietly released our first commercial vintage in March. The 2008 vintage of Syrah, Cabernet Sauvignon and Cabernet Franc are now slowly finding their way into some of the Cape's finer restaurants and will soon also be available through Berry Bros (<http://www.bbr.com>) in London.

Recent restaurant additions are Delaire (www.delaire.co.za and just around the corner from us) and 96 Winery Rd www.96wineryroad.co.za (both well worth a visit). The Swan, West Malling in Kent www.theswanwestmalling.co.uk with a Michelin listing, is our first UK wine list appearance. Our release is a quiet one as with a total volume of about 7500 bottles across the three cultivars we are mindful of running out! If you just cannot wait for us to make the wines more readily available try buying them through www.cybercellar.com.



In May we will break ground on our new office and tasting room. We feel that this building will open this secret valley to the public and allow us to showcase its beauty. Local architect Simon Beerstecher (architect for Rustenburg and Glen Carlou's wine cellars) has put together a design that compliments our natural beauty very nicely. Meanwhile London based interior designer, Kelly Hoppen is designing an interior which will make a visit to Oldenburg that much more enjoyable. We are told completion will be mid December - hopefully all goes to plan for an opening early in 2011.

On the subject of things to do - restaurants well worth a visit; Delaire -stunning views and great food. We have yet to hear about their new accommodation which is about to open-but it is looking quite stunning. Cuvee at Simonsig, www.cuveeatsimonsig.co.za, recently impressed. A lovely setting, topped by delightful food with great wine pairings.

The Cape in autumn is a very special place. The weather cools, the vineyards offer a colourful spectacle and everything slows a little - what a World Cup! Most importantly the vineyards prepare themselves for a well-earned rest.

Please feel free to comment in any way on our letter and thank-you for your interest in Oldenburg Vineyards.

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