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GOLD STARS



It has been quite a few years since I have been so excited and proud about receiving a star – I think the last time was when I was eight years old, in primary school, and achieved ten out of ten for a maths test. That, perhaps, was also the last time I got ten out of ten! The good news is we have received not one, but FIVE STARS, from the Platter's SA Wine Guide for our Cabernet Sauvignon 2011. Platter writes and produces THE definitive guidebook for SA wines – essential for anyone visiting the Winelands. They review over 5000 wines and this year only 50 wines received 5 stars – it was certainly a very proud moment for the whole team.

It is often said that bad news comes in three's – rarely does good news – however it did for us this year. The Platter news kicked things off and soon afterwards I was served the Oldenburg Vineyards Syrah 2011 on British Airways as we headed off to London – I was very proud to watch the flight attendant serving our wine to other customers.

Just off the plane I received a call from Ina, with the exciting news that the Oldenburg Chenin Blanc 2013 had not only won a gold medal, but also the Trophy for the best Chenin Blanc at the IWSC. (International Wine and Spirits Competition held annually.) We think it is fair to say that 2014 will mark the watershed for Oldenburg as a business. We received 6 gold medals, 2 Top 100 SA Wine entries, the 5 Stars and a trophy.



The spring growing season is off to a good start, with generally normal conditions, apart from a bit more rain. Whilst we usually welcome rain when coupled with humidity it requires us to pay careful attention as together they cause

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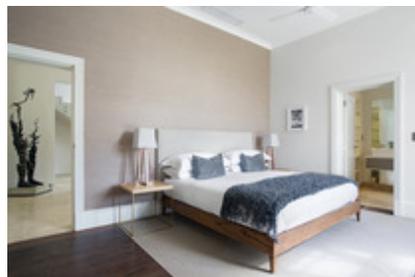
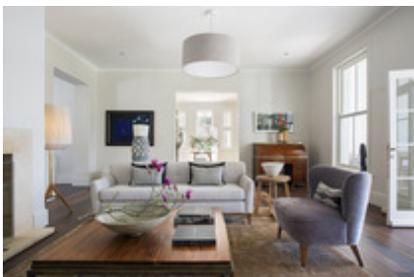
hours are spent driving the tractor up and down the rows, spraying an environmentally friendly treatment, in order to protect the vines from such issues.

On the subject of sustainability we have also engaged in some 'biological warfare' - introducing useful insects to help us control pests in the vineyards. Beneficial insects such as predatory ladybird beetles and parasitic wasps are being used with great success to control the Mealy Bug. This aphid not only causes direct damage to the grape crop but is also thought to be the vector for Leaf Roll Virus, which can decimate a vineyard over time. By taking this biological approach we are avoiding the use of harsh and often potentially dangerous chemicals and instead moving towards integrated pest management. The use and success of this integrated approach is well known and documented in the wine industry and Oldenburg is subscribing to these methods to ensure long-term sustainability.

Five of our vineyard staff has received their motorcycles after a long period of training, preparation and acquisition of their Learner Licences. This is another segment of our 'Upliftment Programme'. The aim is to help our staff gain their independence and stop using taxis and hitching rides. The process has taken time as many suffer from literacy issues and therefore the task of gaining a license takes on an added dimension. We have provided courses to overcome this and also implemented a purchase and payback programme to assist them in buying their motorbike. We wish our "Helshoogte Angels" (so named after the Helshoogte Pass – meaning Hell's Heights, which one ascends travelling to the farm) safe travels and many happy journeys on their Hogs!



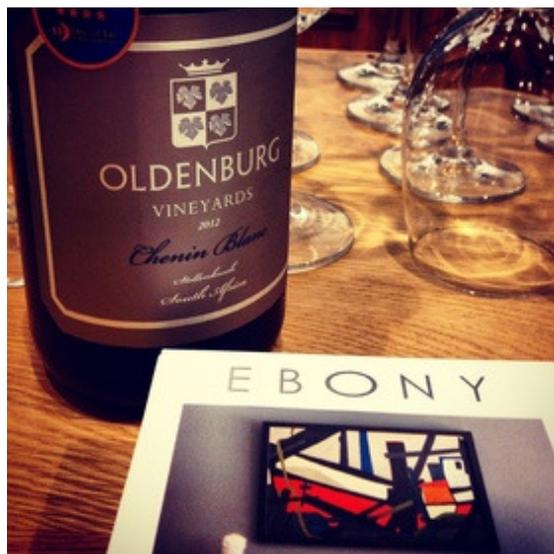
The Homestead is now receiving its first guests. The offering provides the best of both worlds – it offers 5 star luxury, as a spectacular, private villa, with a full compliment of staff. We have a butler service which is now fully under the control of our new Homestead manager, Annine Van Reenen, whom we welcome to Oldenburg and who will without doubt make a stay at The Homestead that much more relaxed and enjoyable. Annine has Lena and Samantha working with her, both of who attended The Cape Butler Academy during the year as another part of our Upliftment Programme. To celebrate the opening, we would like to offer our readers a chance to win a magnum of Rhodium for any successful introduction of guests to The Homestead.



Our Wine Club has now completed its first year. It got off to a great start and we now have a growing band of enthusiastic followers. The benefits of membership include loyalty points which can be used to reduce the cost of a following purchase, access to older vintages, ability to host a private wine tasting dinner at the Cellar Door, and various lucky dips which offer Cellar Door dinners and even a night at The Homestead for the lucky winners. You can find more details at www.oldenburavineyards.com/wine-club.

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It gives us great pleasure to announce a new collaboration with Ebony. With premises in Cape Town and Franschhoek they specialise in the design of bespoke furniture and curate fine art, several pieces of which can be found in The Homestead. We will be providing Oldenburg wine for all of their functions such as the First Thursday initiative – a great way to visit some of Cape Town's leading galleries. We look forward to working with Marc, Dewald and Leonard on many interesting projects; also we thoroughly recommend a visit to one of their showrooms.



In the past few months some new markets have opened up. We now have a presence in the US on the East Coast, and look forward to working with Meridian Prime. We also received our first orders for Taiwan and Russia. On the domestic front we've secured the services of sales agents in Port Elizabeth (Yvette Borgelt) and Gauteng (Owen McDonald). We are also very excited to start working with the Safari Wine Club in the Hoedspruit (Mpumalanga) whose core business is to service the numerous game lodges in that area.



We would like to congratulate Raymond Noppé, our in house Cape Wine Master, on his successful induction in to the Commanderie De Bordeaux En Afrique Du Sud. This honour speaks volumes of Raymond's knowledge and experience in the South African winescape.

This year saw a changing of the guard at Oldenburg, as we have previously mentioned. Philip has settled in and is now zeroing in on how to find those super premium patches of the vineyard, which will give our wines something even more special. We have recently been joined by Bonita Bresler who will be running the admin side of the office amongst other tasks – we all welcome her and look forward to having the assistance necessary to maintain the high standards we set.

We would like to thank our colleagues on the farm for their dedication, hard work and council during the year. Without them, whether it be on a tractor, pruning a vine with precision, serving a visitor a glass of wine, ensuring the exports make it on time, or talking to one of our many followers and customers – Oldenburg would not be progressing as it is, nor producing the wines that it does. Thank –you!

Myself, Vanessa, Philip and the entire team at Oldenburg, would like to wish you a very Happy Christmas and New Year and we certainly hope stars come your way in 2015!

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As always, thank you for your support, comments and custom.

Adrian Vanderspuy (Proprietor)

Philip Costandius (MD & Winemaker)



T +27 21 885 1618 | F +27 21 885 2665

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