



DICTUM MEUM PACTUM

Welcome to our latest newsletter! As I am writing this we have just received the news that three of our wines have been voted into the Top 100 SA Wines. This is great news and very exciting!

The Oldenburg Vineyards Syrah 2012, Merlot 2012 and Cabernet Franc 2012, were all selected. This is the 4th time the Cabernet Franc has been selected, and the 2nd time for the Syrah. Also, this year brings our total to 10 appearances in the five years the competition has been run, rating us amongst a small handful of wineries. To our minds this speaks to Oldenburg's exceptional terroir and also the consistency we are achieving in the cellar. The Top 100 is a blind tasting of approximately 500 of South Africa's top wines, rated by a panel of some of the world's top ranked wine critics. A proud moment indeed!



This year was Philip's first for Oldenburg, and it was the earliest South African harvest on record – it arrived about three weeks earlier than usual, and was over by mid March, almost a month before previous harvests. For us it was the Goldilocks Harvest – not too hot, not too cold, but just right. The lack of damaging winds and extreme heat contributed to what may become one of the vintages of the century – well hopefully at least!

We experienced an ideal winter in 2014 followed by a relatively warm August. This meant that the vineyards were quick out of the blocks - which heralded an early start to picking. After this initial spurt the vineyards slowed down and developed at a regular pace. It was a disease free year and the vineyards were healthy and in good shape during spring. Following this we had a warm, dry and breezy summer. This contributed to the vintage being pushed earlier with a slight concertina effect meaning that the crop had to be taken during a small window of opportunity. Even though the harvest was up to three weeks early the grapes were evenly ripe although the bunch weights were slightly down. By the time we harvested, the grapes were looking and tasting beautiful and the chemical analyses was spot on.



We have recently done a complete upgrade of our website and would encourage you to take a look: www.oldenburgvineyards.com. We have incorporated a blog into it - where you can read Philip's initial tasting notes of the 2015 vintage – worth a read - click [here!](#) The new website has a comprehensive list of where you can find our wines. It is updated with all the details of the Homestead. There is a comprehensive company profile, an improved image gallery and much more content about our wines, the vineyards and our overall philosophy. We feel it does a pretty good job of showing Oldenburg Vineyards in its true colours. Please let us know if you feel we have missed something.

Many years ago when I began my career on the London Stock Exchange, I was intrigued by the concept of '*dictum meum pactum*' – 'my word is my bond'. Essentially trades could be made by word only – no documents, nor written pledges. The system was based on trust, and one's honour. It seems that in the litigious world we now seem to live in those words are a little old fashioned, everything needs to be done with a written contract of sorts. I mention this, as I would like to discuss the Oldenburg Vineyards Wine Club, central to which is our promise that our members will receive priority allocations – always, (you have my word on that).

We believe that our Wine Club is a great offering and would like to bring it to light here. It is currently only available for deliveries in South Africa. The idea is that we would like to create a small community of followers who would like to travel with us on the Oldenburg Vineyards journey. In time we will open it up for overseas deliveries, and if this were something you may have interest in – your feedback would be useful. Our hope is that our members will help us spread the word about our wines – as in the wine industry there is no better accolade than word of mouth. There are quite a few benefits – you will receive a 10% loyalty bonus on following purchases, access to older vintages, use of the cellar door, and lucky draws with very special prizes (www.oldenburgvineyards.com/wine-club/benefits). The commitment we ask from you is to purchase 24 bottles over a twelve-month period. The reason we feel it is worth joining is that our members will always receive first allocation, and access to wines that may never even be marketed. Also, as our intention at Oldenburg is to make some of the finest and most respected wines – our view is that as we realise this dream they will become much harder to get hold of. So join us on this journey, enjoy the wines, the benefits, and you have my word that members come first – always!

An example of our latest quarterly Wine Club offering can be found at: www.oldenburgvineyards.com/our-blog/recent-entries/entry/wine-club-2nd-quarter-offering



We are very proud to announce that after an eighteen-month selection process we have received news that Takashimaya, the up-market Japanese department store chain has decided to list a selection of our wines in their stores across Japan. This news fits in nicely with our First Class listing on ANA, the Japanese airline, who have now re-ordered.

This September will be at **Cape Wine** in Cape Town. We will be hosting an event at the Cellar Door, as well as being part of a Banghoek Valley wineries event in Cape Town. These are mainly for the trade, so if you are interested, please contact ina@oldenburgvineyards.com.

I would like to take this opportunity to thank Philip and his vineyard team for a successful harvest. It is always a sleepless, nerve wracking few weeks – where one plays sugars against phenolics and those against the weather gods – but if one can juggle well and get the timing perfect then the magic happens. Philip summed up the vintage with the following taken from his tasting notes – "we've made some bloody good wines". The good news is that I know Philip subscribes to *dictum meum pactum* as well!!

Again I encourage you to give our Wine Club some serious thought, and appreciate the word of mouth accolades so many of you have given to Oldenburg and its wines. It is this loyalty and care that is helping us along the journey, and it is greatly appreciated by all of us.

As always, any feedback is welcome, and thank you for your support, comments and custom.

Adrian Vanderspuy (Proprietor)

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