WELCOME

Exceptional Wines from Extraordinary Terroir.

Heritage, careful planning, and a large amount of good fortune has allowed us to be custodians of a small corner of Stellenbosch, tucked away in the mountains in an area known as Banghoek.

Gifted with some of the finest terroir in South Africa, we handcraft small quantities of boutique wines. Thoughtful study of our soils, temperatures, wind variations and sunlight aspects led us to planting Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot, Chardonnay and Chenin Blanc, and a couple of interesting blending varietals.

We believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal but focused and detailed, to reflect the full potential of our mountain terroir. The natural beauty of our location inspires a sustainable approach – to the vineyards, the business and the environment around us.

Through sharing our piece of the Banghoek with guests – be it a visit to the Tasting Room, or a stay at the beautiful Homestead - we invest in their experience, encouraging them to connect with the vineyards, and better understand our wines.

It is also crucial that those who work on the farm, their families, and our local community are able to grow and benefit from their journey with Oldenburg Vineyards.

We invite you to share the beauty of our wines, our farm, our accommodation, and our hospitality.

We trust you will enjoy them as much as enjoy sharing them.

Adrian and Vanessa Vanderspuy and the Oldenburg Vineyards team
ABOUT US - A Timeline

Oldenburg Vineyards is located in the Banghoek Valley (pronounced “bun hook” and meaning “scary corner” due to leopards roaming around in times past) about 8 km from Stellenbosch.

2003 - 2007
In 2003, I decided that the time had come to bring the Oldenburg vineyards back to life. I was born on an adjacent property but left a turbulent South Africa around 1967. I would return to the Cape almost every year for Christmas to visit family and have always found the beauty of the valley captivating. To my mind the chance of capturing Oldenburg’s enormous potential by producing high quality wines seemed like an opportunity too good to miss. The decision was made to completely replant all the vineyards on the farm. This created the opportunity for us to leverage our terroir through planting specific cultivars in appropriate soils and areas – maximising the potential for grapes of exceptional quality.

2007 - present
In 2007 we produced our maiden vintages. Despite the vineyards being so young, they truly showed their potential by producing some exciting wines. Our first Syrah was named “Joshua” after my son as he celebrated his sixth birthday on our first ever harvest day. Our maiden Cabernet Franc was called “Les Quatre Enfants” as a celebration of my four children.

The 8 Natural Elements
We believe that Oldenburg is a place of extraordinary peace and beauty. It has become clear to us that there are 8 Natural Elements – rarely ever found in a single location - which all contribute to the uniqueness of our farm, and the potential to produce wines of singular quality.

The influence of two oceans (the Atlantic and the Indian) in close proximity to our vineyards, the mountain ranges throughout the Cape Winelands, the mountain amphitheatre that creates our corner of the Banghoek, the elevation of our vineyards (we are situated in a hanging valley, between 300m and 410m above sea level), the cooling effect of the south-east wind, our mineral-rich soils and the 8th element at the centre of it all: Rondekop itself which provides 360 degree aspects, natural air movement through the vineyards and extended exposure to afternoon sunrays.
THE 8 NATURAL ELEMENTS OF OLDENBURG VINEYARDS

- PRODUCER
- RELATIVE OCEAN
- MOUNTAIN RANGES
- MOUNTAIN HYPERSTROPE
- COOK WIND
- ELEVATION
- SOILS
- ROOTS
Just south of Cape Town and Cape Agulhas, the South Atlantic Current meets the Agulhas Current from the Indian Ocean. Effectively the warm Indian Ocean meets the cold South Atlantic, and the cool Benguela Current is formed and runs northward along South Africa’s west coast. This meeting point is so significant it is considered an important factor in the global climate balance.

The mixing of two giant ocean currents and the addition of mountains creates a very broad spectrum of richness and diversity to the area which, in our opinion, translates into one of the key factors in the positive wine trends found throughout the Cape. In many ways, Stellenbosch lies in the most favourable position due to its high mountains and close proximity to these two bodies of water - creating a wide variety of climatic conditions, all of which are highly beneficial to vines.

Oldenburg Vineyards is situated in a hanging valley with an elevation ranging from 300m to 410m, which creates a naturally cooler site. The mountain amphitheatre that surrounds us plays an important role in bringing cooler air into the vineyards after sunset as cool air from the mountaintops, circa 1600m falls into our valley. This situation lends itself to a wider diurnal range (day/night temperature differential), which contributes to grape complexity. We are generally 2°C cooler than neighbouring Stellenbosch, with a 1-2°C wider diurnal temperature range. The amphitheatre also brings the farm abundant moisture - the typical rain wind is from the northwest, and as the moist air meets high mountains, they are squeezed like a wet sponge. Our precipitation can be several factors higher than areas as little as 10 km away.

In summer, the ocean and land interface create the south east wind, which blows regularly in the afternoons. Known as the Cape Doctor - for its cooling and healthy impact - the wind has a unique and critically important vector on Oldenburg. It makes landfall at Hermanus approximately 100km south east of us. It continuously climbs as it travels towards us, summiting the peaks that we are adjacent to. In other words, this cool ocean breeze becomes cooler at altitude and directly lands on our vineyards, without warming much at all. After it passes us, it warms quickly and eventually dissipates as it moves to lower elevations and further inland. We call this breeze our ‘air-conditioner’ for this refreshing effect - and the vines are grateful for the coolness. The temperature variable plays a large role in the complexity of our grapes. Lower temperatures means slower ripening, leading to better aroma and tannin development - and subsequent physiological ripeness. In addition to this, the orientation of our vineyard rows allows the breeze to travel down them, bringing fresh air to them and reducing the risk of mildew and other diseases.

The last but most important piece of the 8 Natural Elements jigsaw puzzle is Rondekop itself, rising to an elevation of 410m - the distinctive round hill that forms the centrepiece of our vineyards. The soils on Rondekop are mineral rich, containing weathered sandstones and granites, with the addition of iron, manganese, and various other rare trace elements. The soils vary from rocky to very rocky, and have high water retention levels with their clay sub surface. The hill is situated in the middle of the valley, allowing for maximum sunlight hours, and being located one to two kilometres from the mountains allow for it to remain in sunshine when the southeaster blows, while shadowing clouds form on areas directly adjacent.

A further feature of the round hill is for it to self-generate breezes on warm windless days, allowing for air movement through the vines. Rondekop offers the vines a juxtaposition of sunlight intensity and warmth, with the therapeutic cooling impact of elevation and cool breezes. Furthermore, within the perfect soils the vines have ideal rockiness and moisture levels to allow the roots to furrow deep into the earth.

This confluence of the 8 Natural Elements are rarely found in a single location. The elements per se would be able to create conditions for making great wines, but the combination and interplay between them create a rich biodiversity, and it is this richness which creates complexity; a wide and deep flavour spectrum in the wines. The coolness we experience, lends itself to the freshness and balanced acidity, whilst the sunshine and warmth of our location brings the phenolic ripeness (a term used to describe ripeness of the entire bunch as opposed to just the sugar in the juice) and the tannin structure.

Put simply, Delicious Wines, with ideal Structure and Balance, combined with great aging potential.

Our belief is that the geographic phenomena, our perfectly round hill - Rondekop - the Eighth Element - unites and combines with the other Seven Elements to create quintessential wine-producing conditions.
OUR VINEYARDS

Our Philosophy - A Sense of Place

Oldenburg Vineyards is located in the Banghoek Valley situated in the mountains above Stellenbosch. We have approximately thirty hectares of vineyards, with Rondekop hill as the centrepiece.

If one had to find a single word that best describes our overall philosophy it would be balance. We realise that we are very fortunate with our terroir and know that we need to work in balance with nature as it is central to who, what, and where we are. Balance in the vineyard is essential to capture the best nature has to offer and equally we strive to make wines with great balance, complexity and elegance.

We strongly believe that the success of our wines will ultimately come from realising the potential that our vineyards and nature have to offer. Also, great wines will ultimately come from optimising each vine’s ability to produce grapes with the correct balance of acidity, sugars and physiological ripeness.

One of our core beliefs is that wine is an encapsulation of what nature does best. We believe that by working closely with nature we can ensure a consistent high standard of quality. This must be done with sustainability in mind.
THE NEW CELLAR - MAIDEN HARVEST 2019

As it has wisely been said ‘necessity is the mother of invention’, and in our case we have reached the point where we are ready to and indeed require a wine making cellar to continue the journey towards exceptional wines from our extraordinary terroir!

Until now we have used various other cellars, generally in close proximity to Oldenburg, which has also been a positive for us. We have had the benefit of some world class facilities while our volumes have been relatively low, allowing us to focus on our viticulture. However now we have critical mass, with our vineyards in full production, and our sales volumes reaching a point where having our own winemaking home makes perfect sense.

Our strategy of ‘forensic viticulture’ requires the ability for ‘micro-vinification’ to allow us to focus on quality through specialisation and a more granular understanding of the grapes we produce. The new cellar provides the benefit of smaller fermentation tanks, and also different types of tanks, for example, ‘concrete egg’ shaped tanks – which allow better circulation of the wine as it ferments and ages, allowing the wine to be more homogenous, whilst the thicker tank walls allow for natural and stable temperatures during fermentation, all of which are believed to create a better mouth-feel to the wine. The additional smaller fermentation tanks will allow the processing of smaller batches and the discovery of exceptional parcels.

The new cellar building is designed to process our entire crop of 350 tonnes, which could make circa 250,000 bottles of wine. It will have a fermentation cellar, a barrel maturation cellar and a storage area for finished goods, vinoteque stock and global dispatch. The completion is scheduled in December 2018, which allows the maiden vintage of wines made on the farm in 2019.
WINEMAKING

Oldenburg Vineyards produces smaller quantities of hand crafted wines. Low bunch loading on the vines through stringent crop thinning procedures ensure that only the best grapes make it to the winery. The harvest provides the nexus between the vineyards and the making of the wine. Extensive pre-harvest fruit analysis ensures the correct level of sugar ripeness (correct sugar-acid balance) and phenolic ripeness (correct tannic structure of the seeds and skins), to provide the perfect fruit.

Once the grapes are picked, they are refrigerated and moved into the cellar. Once in the cellar the grapes are hand sorted prior to crushing. During vinification we use natural processes with maximum respect shown to the fruit. Gravity plays a big role in order to minimise mechanical grape handling. Correct yeast selection is essential to emphasize the aromas, and in combination with cooperage selection showcase the intrinsic characteristics of the grapes.

The maturation and the final blending of the wine is an intricate and closely monitored process with the ultimate aim of creating uniquely Oldenburg wines, which are characteristic of their grape cultivar and the soils which bore them, true to their terroir and sense of place.
THE TASTING ROOM

The Oldenburg Vineyard’s Tasting Room offers a peaceful and tranquil environment in which to taste and buy our award-winning wines. It is a place where you can relax and enjoy the serenity of the magnificent views.

Our friendly and well-trained staff will provide you with a unique tasting experience. The focus is creating a memorable experience and it is all about the wines and the vineyards from which they come.

As Oldenburg is situated close to Stellenbosch on the main road to Franschhoek it benefits from being on a major tourist route. However one still needs to travel slightly off the main road, and traverse an unpaved road. This has the benefit of reducing the number of visitors, so we end up with the true wine enthusiasts and also a quieter and more relaxed environment for those who make the trip for the Ultimate Wine Experience.

Our breath-taking views set the tone for an unforgettable experience - with the focus on letting our guests understand the sense of place, and truly connect to our unique terroir and the wines it produces. Enjoy a complimentary nibble made up of delicious, locally produced products.

Oldenburg Vineyards Tasting
This tasting showcases the wines from the Oldenburg Vineyards Series (Chenin Blanc, Chardonnay, Viognier, Merlot, Syrah, Cabernet Franc and Cabernet Sauvignon).

Rondekop Series Tasting
This tasting offers our ultra-premium Rondekop Series wines: Rhodium (Bordeaux blend), Per Se (Cabernet Sauvignon) and Stone Axe (Syrah).

Rare Vintage Tasting
Taste a selection of our rare, sought-after older vintages, including the Oldenburg Vineyards Grenache Noir

Maiden Vintage Tasting
A rare treat; an exclusive tasting of our maiden vintage, that started the Oldenburg journey: “Joshua” Syrah 2007 and “Le Quatre Enfants” Cabernet Franc 2007
SUSTAINABILITY

One of our core beliefs is that wine is an encapsulation of what nature does best. To this extent the less we interfere the better. We want the principles of sustainable and organic agriculture (bio-viticulture) to play a significant role in our vineyards. We employ variations of biodynamic agriculture. We feel that it is wise to use an element of pragmatism with this approach in order to provide consistency.

To provide a few examples, methods practised include:

• releasing predator bugs such as wasps and ladybirds into the vineyard to do the pest control for us
• hay bales or cover crops along the plant row to control weeds and reduce the use of sprays
• "fertigation"- using natural inputs such as seaweed compounds added with irrigation to provide nutrients

Soil health is something of utmost importance, and therefore steps are taken to ensure the development of a healthy soil microbial population. Mechanisation is limited and much work is done by hand including pruning, leaf removal, weeding and harvesting. Vineyards can survive and flourish for decades and even centuries, with the correct approach and care.

Soventix South Africa supplied and installed a ground-mounted solar plant at Oldenburg Vineyards in 2013. The installation comprised SMA Inverters (3x SMA STP 17 000L-10), Soventix Modules (190 x 235 Watt Project Pro P Series) and Schletter Mountings (FS Uno Mounting System), and measures 44.65kWp in output capability.

The plant, which took a week to install, was built to reduce our reliance on utility power as well as reduce power costs on the farm. Solar energy provides an important contribution to electricity supply. This contribution will continue to increase rapidly in the coming years, both at home and globally.
SOCIAL RESPONSIBILITY

We take our responsibility to our staff and the local community of which we are a part, very seriously. South Africa’s history has left many disadvantaged. We believe it is entirely possible to take positive actions each and every day to help provide programs that allow advancement and what is locally known as ‘upliftment’.

One major project was to provide housing for our retired staff. The tradition in the Cape was for the farm workers to live on the farm for their entire lives. Unfortunately the legacy of this created a situation whereby home ownership becomes impossible. Over a seven year period we worked to provide housing to all previously employed staff, giving them outright ownership. We had much success and in 2010 we are finally able to complete the current program. We feel that the transfer of ownership provides a secure and sizeable asset for the families involved.

Education and training are also very important to any upliftment. We provide all of our employees with various opportunities to further their own skills, which will allow them to advance themselves. Support is also offered to the staff’s families to encourage their children to complete secondary schooling, and in time, tertiary education.

We provide support to our local community, Kylemore, through different opportunities and where possible we help local business with advice and assistance. We have a small church on the farm that was renovated under the watchful eye of Dorothy; this provides a place for weekly prayers and Sunday church services.

As Oldenburg grows it is our intention to do more, particularly through programs that provide advancement. This, we feel, is the way for us to help move our community and South Africa in general, forward. Five of our vineyard staff 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 believe that those who work on the farm, their families, and our local community all need to grow and benefit from the journey that is Oldenburg Vineyards.
**Per Se**

Latin for ‘in and of itself’, Per Se reflects the ideal growing conditions for Cabernet Sauvignon on Rondekop, the iconic round hill situated at the centre of our vineyards. The wine is quintessentially Cabernet, packed with red berry and red fruit aromas. The tannins are melt-in-the-mouth soft and elegant. A virile, succulent wine that is a textbook example of what Cabernet Sauvignon is all about.

**PLANTED** 2005

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**Rhodium**

Rhodium, a Merlot dominated Bordeaux blend, in which the elegant Merlot component comes from the ‘long block’ which has the perfect clay underlay to provide ideal growing conditions for this noble cultivar. Blackberries and raspberries provide the aromas and a seamless, smooth palate laden with berry fruit. The Cabernet Franc compliments the luscious Merlot, adding acidity and balance to surround an opulent core.

**PLANTED** 2005

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**Stone Axe**

Several Stone Axes have been found over the years at Oldenburg, particularly in and around our prized sites for Syrah. Aptly named, this wines gives the nod to one of the 8 elements that conspire to make exceptional wines from this extraordinary terroir – soil. Opulent and ripe fruit showcase a variety of berries with refined elegant tannins and just a hint of the Syrah characteristic pepper.

**PLANTED** 2004 | 2005 | 2007
Cabernet Franc

Planted in an ideal position to gain the warmth of sunshine, cool breezes, the influence of elevation and cooler night-time temperatures, the Cabernet Franc at Oldenburg Vineyards has the ability to ripen slowly to produce grapes of exceptional quality. A judicious and delicate oak regime partners with ripe cherry and savoury notes to deliver a wine that is elegant and approachable with infinite finesse.

PLANTED 2004

Cabernet Sauvignon

The Banghoek Valley is often referred to as “Cabernet Country” and at its heart the Cabernet grown at Oldenburg Vineyards ticks all the boxes. The aromas deliver raspberries and cherries with sage as the backdrop. The palate follows on with a melange of berries and a lingering expression of coffee. The tannins are grippy, finely structured and provide an elegant platform on which this wine will age for many years.

PLANTED 2005

Grenache Noir

Grenache Noir was originally planted in small quantities to fill the role as a blending component. As with all cultivars at Oldenburg, careful positioning and attention to detail in the cultivation has led to grapes of exceptional quality that have been bottled as a single cultivar in preference to blending. Aromas of macerated berries and hints of liquorice with some underlying herbal notes. Well integrated wood and sturdy tannins are rounded by luscious fruit flavours.

PLANTED 2007
**Syrah**

Syrah is planted at Oldenburg on three distinct sites, each providing a component to this Oldenburg Vineyards Syrah; delivering ripe cherries and vanilla oak on the first wave of aroma, followed by caramel and savoury red meat notes. The palate delivers further layers of brooding dark chocolate and cumin to add complexity. It’s firm and muscular, drinking well now but will also reward the patience of further ageing.

**PLANTED 2004 | 2005 | 2007**

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**Merlot**

The siting of Merlot on what we call the “long block” with its underlying clay subsoil, provides Oldenburg Merlot with ideal growing conditions when combined with the remaining 7 of our 8 Natural Elements that define this Extraordinary terroir. A deep plum colour, black fruit aromas and hints of nutty oak translate to the palate in an abundant, luscious richness with a solid core and smooth finish.

**PLANTED 2005**

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Chardonnay

Oldenburg Vineyards Chardonnay vineyards are sited both on the Riverlands and on eluvial red-soil blocks (on Klipland), adding interest and complexity to the wines. The Chardonnay typically shows off aromatic yellow-citrus characters of lemon and grapefruit underscored by subtle oak vanilla and caramel components. The palate is rich and concentrated with crisp acidity, juiciness and an enduring aftertaste.

PLANTED 2006 | 2007

Viognier

The original plan for this small block of Viognier (as with the Grenache) was as a blending component for the Syrah. From the maiden vintage in 2015, it was clear that it commanded its own single cultivar bottling. It sports a lively yellow-peach, vanilla aroma with hints of butter biscuits. The broad, well-filled palate is perfectly balanced by adequate acidity and well defined minerality. The linear path finishes bone-dry and aches for food.

PLANTED 2007
AWARDS

Oldenburg Chenin Blanc:
International Wine & Spirit Competition GOLD & TROPHY
International Wine Challenge GOLD & TROPHY
Michelangelo International Awards GOLD
Platter Wine Guide 4.5*

Oldenburg Chardonnay:
Jamie Goode 93 points
Michelangelo International Awards GOLD
Wine Advocate 93 points
Wine Spectator GOLD

Oldenburg Viognier:
Top 100 Award / Double Platinum / Grand Cru

Oldenburg Cabernet Franc:
Classic Wine Mag TOP 6
Mundus Vini GOLD
Tim Atkin 93 points
Top 100 SA Wines DOUBLE GOLD

Oldenburg Cabernet Sauvignon:
IWSC GOLD
Jancis Robinson. 17/20
John Platter Wine Guide 5*
Mundus Vini GOLD
Wine Advocate 91 points

Oldenburg Grenache Noir:
Tim Atkin 90 points

Oldenburg Merlot:
IWSC GOLD OUTSTANDING
Michelangelo DOUBLE GOLD
Tim Atkin 92 points
Wine Advocate 90 points

Oldenburg Syrah:
International Wine Challenge GOLD & 2 TROPHIES
Mundus Vini GOLD Wine Advocate 90 points
Syrah du Monde GOLD
Tim Atkin 92 points
Top 100 SA Wines BEST IN CLASS & DOUBLE PLATINUM

Rondekop Rhodium:
Dereck Smedley (Master of Wine) 94 points
International Wine and Spirits competition GOLD
Michelangelo DOUBLE GOLD
Top 100 SA Wines DOUBLE GOLD
MEET THE TEAM - PRIDE | AMBITION | RESPECT | TEAM

Adrian Vanderspuy
Proprietor

Vanessa Vanderspuy
Proprietor

Judi Dyer
Managing Director

Nic Van Aarde
Winemaker

David Wibberley
Local Sales Manager

Thys Lombard
Export Sales Manager

Marthelize Tredoux
Direct Sales Manager

Siwe Damane
Cellar Door Ambassador
THE HOMESTEAD

Situated in the picturesque valley, the Homestead at Oldenburg Vineyards offers exclusive luxury villa accommodation. The Homestead is fully staffed with a butler and housekeepers to provide guests with the comforts of a premium hotel and the privacy of their own home. With the majestic, wrap around mountain and vineyard views, guests can relax in a private, secluded environment.

The Homestead is the Vanderspuy family’s private home in South Africa, which in their absence they make available to those exploring the Winelands. Its prime location ensures easy access to numerous internationally recognised wineries and award-winning restaurants. The historical university town of Stellenbosch with its beautifully preserved Cape Dutch architecture and oak lined streets complements the boutique shopping and art galleries of Franschhoek.

The building is the original family home and dates back more than 200 years. It has been newly renovated and modernised, whilst retaining the history, architecture and charm of the Cape Dutch aesthetic.

The double-storey house is approximately 600 sq metres, and offers all modern conveniences at a 5 star level. It can accommodate up to 12 people in 6 bedrooms. There are two main large covered outdoor entertaining areas, a fully equipped gym and a large gated pool within the gardens.

The Homestead further adds to Oldenburg’s premium product offering and provides a unique and memorable experience which is essential to successful wine tourism.
OLDENBURG VINEYARDS IN SUMMARY

A boutique, family owned producer of respected super-premium wines.

Location, Location, location – Oldenburg has ideal terroir created by the confluence of 8 Natural Elements seldom found in a single location, it has a magnificent setting, it is in the Stellenbosch region, and Banghoek the premier sub-region, and is easily accessed.

The vineyards have been replanted with the right cultivars, rootstocks and positioning, and use of sustainable and best practices enhances the natural premium quality. Under the leadership of Nic Van Aarde from November 2018, an acclaimed and respected winemaker we aim to further build on the early success of the brand.

Oldenburg Vineyards is very well respected with many awards, including a 5 Star Platter, 9 Top 100 SA wine entries, an IWSC Trophy for best in category, 3 x IWC trophies, a 93 Parker Point rating, numerous gold medals, and counting!

Rapidly growing sales are supportive of strong international and local brand recognition.

A strong sense of Social Responsibility

A Tasting Room that provides the Ultimate Wine Experience and unique 5 Star Homestead luxury villa.

PRIDE | AMBITION | RESPECT | TEAM
CONTACT DETAILS

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