



## Oldenburg Vineyards Chardonnay 2011

### Viticulture

Cultivar	:	Chardonnay
Wine of Origin	:	Banghoek, Stellenbosch
Rootstock	:	PAU 1103
Clone	:	CY96 C
Planted	:	2006
Row Direction	:	NW/SE
Plant Density	:	2.5mx 1.25m
Soil Type	:	Alluvial
Trellis System	:	VSP
Pruning	:	Two bud spurs
Irrigation	:	Drip
Picking Date	:	23rd February 2011
Grape Sugar	:	23.8 deg Balling
Acidity	:	7.20
pH at Harvest	:	3.54
Bottling Date	:	25-01-2012

### Winemaking

Fermentation	:	Barrel Fermented
Wood Maturation	:	300lt French oak barrels, matured for 11 months in 50% new oak

### Wine Analysis

Alcohol %	:	14.12%
pH	:	3.35
Total acidity	:	5.59 g/l
RS	:	1.6 g/l

### Tasting Notes

The Chardonnay 2011 has a wonderful light honey colour. The wine displays a crisp palate laced with delightful Granny Smith apple and zesty lemon notes. A suggestion of toasted wood aromas intertwined with a refreshing minerality that soothes the palate and transforms into a lingering sensation filled with elegance.