## Oldenburg Vineyards
### Chardonnay 2012

#### Viticulture
- **Cultivar**: Chardonnay
- **Rootstock**: PAU 1103
- **Clone**: CY96 C
- **Planted**: 2006
- **Row direction**: NW / SE
- **Plant density**: 2.5m x 1.25m
- **Soil type**: Alluvial
- **Trellis system**: VSP
- **Pruning**: Two bud spurs
- **Irrigation**: Drip
- **Picking date**: 12-03-2012
- **Grape sugar**: 24.7° B
- **Acidity**: 5.0 g/l
- **pH at harvest**: 3.51

#### Winemaking
- **Bunch and berry sorting**: By hand
- **Fermentation**: Barrel fermented
- **Wood maturation**: 9 months in 300L French oak barrels, 50% new

#### Wine Analysis
- **Alcohol %**: 14.50%
- **pH**: 3.39
- **Total acidity**: 5.3 g/l
- **RS**: 1.7 g/l

#### Tasting Notes
This Chardonnay has an intense golden colour, complemented by whiffs of vanilla and almonds. Aromas of ripe orange citrus, yellow apple and crème brûlée further add to the complexity on the nose. The entry on the palate is smooth and supple with a well rounded mouthfeel. Flavours of bruised apple, ripe pineapple and oak spice linger on the finish. The wine is well balanced with a streak of elegance.