Oldenburg Vineyards Chenin Blanc 2010

Viticulture

Cultivar: Chenin Blanc 86%
              Chardonnay 14%
Wine of Origin: Banghoek, Stellenbosch
Rootstock: R110 & PAU1103
Clone: SN 220 & CY96C
Planted: 2006
Row Direction: NW/SE
Plant Density: 2.5m x 1.5m
Soil Type: Alluvial
Trellis System: VSP
Pruning: Two bud spurs
Irrigation: Drip
Picking Date: 2nd March 2010
Grape Sugar: 24 degrees Balling
Acidity: 3.15
pH at Harvest: 8.34

Winemaking

Fermentation: Barrel fermented
Wood Maturation: 7 months in 300lt French Oak barrels consisting of 50% new wood.

Wine Analysis

Alcohol %: 14.47%
pH: 3.32
Total acidity: 5.45
RS: 3.05

Tasting Notes

The Chenin Blanc promotes wonderful aromatic fruit elements, lively citrus and jasmine. The Chardonnay brings a hint of ripe tropical fruit notes and an intricate fullness to the palate. Together the Chenin Blanc and Chardonnay create a seamless bond and produce a wine that has a perfect floral character, laced with honeysuckle and tropical melons, elegance and lingering minerality, infused with subtle oak tones. Best enjoyed slightly chilled.