Oldenburg Vineyards
Chenin Blanc 2011

Viticulture
Cultivar: Chenin Blanc 86%
: Chardonnay 14%
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: 1st March 2011
Grape Sugar: 24 degrees balling
Acidity: 3.35
pH at Harvest: 7.28

Winemaking
Fermentation: Barrel fermented
Wood Maturation: 9 months in 300lt French Oak barrels consisting of 50% new wood.

Wine Analysis
Alcohol %: 13.09 %
pH: 3.35
Total acidity: 6.2 g/l
RS: 3.0 g/l

Tasting Notes
The wine has a beautiful bright golden colour. The Chardonnay component displays an elegant floral expression with an arrangement of delicious pear and yellow plum. Together the Chenin and the Chardonnay create a wonderful inviting richness on the palate filled with roasted macadamia pockets. Beautiful layers of fruit and vanilla oak spice transforms into a silky smooth finish. The zesty acidity of the Chenin Blanc completes the balance with freshness and crisp rejuvenating minerality.