



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.