



Oldenburg Vineyards

Chenin Blanc 2013

Viticulture

Cultivar	: Chenin Blanc
Rootstock	: R110
Clone	: SN 220
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	: 04-03-2013
Grape sugar	: 23 ⁰ Balling
Acidity	: 3.40
pH at harvest	: 6.1

Winemaking

Bunch and berry sorting	: By hand
Fermentation	: Barrel fermented
Wood maturation	: 10 months in 300L French oak barrels, 50% new

Wine Analysis

Alcohol %	: 13.75%
pH	: 3.43
Total acidity	: 5.4g/l
RS	: 2g/l

Tasting Notes

The Oldenburg Chenin Blanc 2013 has complex aromas of freshly cut green apples, sliced ginger and lemon curd, intertwined with a hint of vanilla. The wine is fresh and lively on the palate. Intelligent oaking supports the array of tropical fruit flavours, whilst the wine finish with a soft note of green melons. Well balanced and easy to drink, but with enough complexity and structure to age well.

Awards

2013	Gold + Trophy for best Chenin Blanc at show - IWSC Gold – Micheangelo Int. Wine Awards
2012	Platter Guide 4*/5
2011	Platter Guide 4.5*/5, Top 100 SA Wines
2010	Platter Guide 4*/5, IWC Gold