

# OLDENBURG VINEYARDS



## GRENACHE NOIR 2017

### OLDENBURG VINEYARDS SERIES

COMPOSITION	100% Grenache Noir
HARVEST	9 February 2017 at 24.4° Balling
TECHNICAL DATA	ALC 14.27%   RS 2.9g/l   TA 5.3g/L   pH 3.54
MATURATION	16 months in 300l French oak barrels
PRODUCTION	2 480 bottles

*At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.*

### WINEMAKING / MATURATION

Grapes were picked by hand, followed by careful hand-sorting of the bunches and berries. Delicate crushing and destemming followed. The juice was inoculated with NT116, and fermentation temperatures kept between 25-28°C. Wines were matured for 16 months in 300l French oak barrels. Wood regime: 28% new oak and 72% 2<sup>nd</sup> fill barrels.

### TASTING NOTES

The wine has an inviting, dark plum hue. Aromas of macerated berries with hints of liquorice combine with pleasant herbal notes to create an expressive wine. The wood is quietly integrated into the body of the wine. Sturdy tannins are rounded off by luscious fruit flavours, leaving the wine smooth and succulent.

### VINTAGE CONDITIONS

The 2017 vintage produced grapes of exceptional quality, despite being the second consecutive dry, hot season. These conditions lead to a slight decrease in yield at harvest, but produced smaller berries with great colour and flavour intensity. Cooler nighttime temperatures throughout the growing season encouraged even ripening and flavour development. Bunches were halved shortly after berry-set to concentrate flavours. Sufficient irrigation and soils with a good water holding capacity ensured our vines avoided water stress.

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