

# OLDENBURG VINEYARDS



## MERLOT 2015

### OLDENBURG VINEYARDS SERIES

COMPOSITION	100% Merlot
HARVEST	26 February 2015 at 26.0° Balling
TECHNICAL DATA	ALC 14.24%   RS 1.9g/l   TA 5.3g/L   pH 3.59
MATURATION	19 months in 300l French oak barrels
PRODUCTION	5 547 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

Bunches and berries were sorted carefully by hand, with crushing and destemming delicately handled. Juice was inoculated with BDX Red yeast, and fermentation temperatures were kept under 28°C. Wines were matured for 19 months in 300l French oak barrels.

Wood regime: 40% new oak, 15% 3<sup>rd</sup> fill barrels, 30% 4<sup>th</sup> fill barrels and 15% 5<sup>th</sup> fill barrels.

### TASTING NOTES

A deep plum colour meets the eye. Intense, concentrated black fruit aromas on the nose, with a hint of nutty oak. The palate is packed with more rich, succulent, dark berries with an abundance of blackcurrant. The wine shows a lovely extraction, which provides a solid core and a rich, smooth finish.

### VINTAGE CONDITIONS

The 2015 vintage is widely considered the best ever for South African wines. Cooler conditions throughout February allowed for slow, even ripening early in the season, contributing towards colour and flavour development – especially in red cultivars. Warm, dry conditions before harvest accelerated ripening, producing grapes of the highest quality. Judicious irrigation and soils with good water holding capacity ensured wines avoided water stress.

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