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 hand-picked with bunch and berry sorting performed meticulously by hand. Delicate crushing and destemming followed. 65% of the wine was tank fermented, with 35% fermented in barrels. Wines were matured for 8 months in 300l French oak barrels.

**TASTING NOTES**

The wine has a brilliant, light straw-yellow colour. Tropical fruit especially Granadilla (Passionfruit) with green and yellow apple that dominates. The judicious, light oaking shows as a pleasant caramel biscuit flavour. Crisp acidity, minerality that comes from the alluvial Riverland soils, a succulent mouthfeel and a refreshing finish create a wine that lingers.

**VINTAGE CONDITIONS**

The 2015 vintage is widely considered to be 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 and dry conditions before harvest accelerated ripening, producing grapes of the highest quality. Judicious irrigation and soils with excellent water holding capacity ensured the vines avoided water stress.