<CL° Red
2018

<CL° SERIES

COMPOSITION 52% Syrah, 19% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc

HARVEST February - March 2019

TECHNICAL DATA ALC 14% | RS 1,7g/L | TA 5,7g/L | pH 3.56

MATURATION 16 months in 300L French oak barrels

PRODUCTION 8 061 bottles

<CL° is the concept range in the Oldenburg Vineyards stable. A concept means the representation of an idea. For us, the <CL° range represents a key part of our story: that we are cooler than Stellenbosch (in terms of climate). There are 8 Natural Elements that make our corner of the Banghoek Valley a special place to make wine, and three of these elements (the mountain ranges, the elevation and the winds) influence the coolness of our valley. This cooler climate elevates the quality of our grapes and wine significantly, through slower and more even ripening. Cooler climate, cooler wines.

WINEMAKING / MATURATION

Grapes were picked by hand, followed by careful hand-sorting of the bunches and berries. Delicate crushing and destemming followed. Juice was fermented in stainless steel tanks. Wines were matured in 19% new French oak barrels.

TASTING NOTES

This wine shows a deep purple colour with a slight fade towards the rim. On the nose a wonderful marriage of macerated berries, sour cherries, lavender, rosemary and blue bubble-gum candy which completes an alluring nose. A juicy palate showcases luscious blueberries, blackberries and vanilla with an incredibly long, lingering finish that makes this wine a smooth and accessible option for any occasion.

VINTAGE CONDITIONS

The 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pest or disease. The Banghoek Valley (and the Oldenburg Vineyards site in particular) sees annual rainfall above that of the adjacent areas – and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavour intensity. The cooler nighttime temperatures permitted even grape ripening and flavour development.