

OLDENBURG VINEYARDS



Chardonnay 2018

OLDENBURG VINEYARD SERIES

COMPOSITION	Chardonnay 100%
HARVEST	February 2018
TECHNICAL DATA	ALC 13.5% RS 1.97g/l TA 6.24g/L pH 3.28
MATURATION	8 months in 300l French oak barrels
PRODUCTION	6 529 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 as a result of 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, showcasing the finest characteristics of each cultivar.

WINEMAKING / MATURATION

Grapes were picked by hand, followed by careful bunch and berry sorting. Crushing and destemming was handled delicately. The wine was 100% barrel fermented. Thereafter, the wine was then matured for 8 months in 300l French oak barrels, 35% of which was new.

TASTING NOTES

Bright yellow colour. Inviting aromas of ripe orange, kumquat, litchi, banana and oak spice on the nose. The palate shows pin-point balance between fruit and oak, while mouth-filling flavours of tangerine and dried pineapple adds further interest. The finish is fresh and crisp, with lingering citrus flavours that add elegance.

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 pests or diseases. 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 flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development of the wines.

Updated at Annual Tasting. 12.07.2019.

Tasted by Nic van Aarde, Stefan Reinmuth and Etienne Terrblanche

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