

OLDENBURG

VINEYARDS



Chenin Blanc 2018

OLDENBURG VINEYARD SERIES

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| COMPOSITION | Chenin Blanc 100% |
| HARVEST | February 2018 |
| TECHNICAL DATA | ALC 13.5% RS 2.5g/l TA 6.08g/L pH 3.28 |
| MATURATION | 8 months in 300l French oak barrels |
| PRODUCTION | 7 292 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 hand-picked with bunch and berry sorting performed meticulously by hand. Delicate crushing and destemming followed. The wine was fermented in a combination of egg and older barrels, and matured in 300l French oak barrels for 8 months – of which 17% were first fill.

TASTING NOTES

Attractive golden hue leads to a complex nose filled with aromas of yellow apples, fresh pineapple, honeysuckle and a touch of cinnamon. The integrated citrus-like acidity adds a vibrant freshness to the wine. The mid palate has a beautiful texture, filled with flavours of ripe peaches and apricots to compliment the oak. The wine shows pleasant lingering flavours of white peach on the finish. The wine should develop more complexity over the next 5-6 years.

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) typically enjoys a higher average rainfall than that of the adjacent areas - and this vintage was no exception. With measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavour intensity. Cooler nighttime temperatures allow for slower ripening and even flavor development.

Updated at Annual Tasting. 12.07.2019.
Tasted by Nic van Aarde, Stefan Reinmuth and Etienne Terblanche

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