

Oldenburg Vineyards Chenin Blanc 2010

The Chenin Blanc promotes wonderful aromatic fruit elements, lively citrus and jasmine. The Chardonnay brings a hint of ripe tropical fruit notes and an intricate fullness to the palate. Together the Chenin Blanc and Chardonnay create a seamless bond and produce a wine that has a perfect floral character, laced with honeysuckle and tropical melons, elegance and lingering minerality, infused with subtle oak tones. Best enjoyed slightly chilled.

variety : Chenin Blanc | 86% Chenin Blanc, 14% Chardonnay

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.05 g/l pH : 3.32 ta : 5.45 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Screwcap

IWC 2011 - GOLD

John Platter Guide 2012 - 4*/5

in the vineyard : Soil Type: Alluvia

Picking Date: 2 March 2010

