

Oldenburg Vineyards Chardonnay 2011

The Chardonnay 2011 has a wonderful light honey colour. The wine displays a crisp palate laced with delightful Granny Smith apple and zesty lemon notes. A suggestion of toasted wood aromas intertwined with a refreshing minerality that soothes the palate and transforms in to a lingering sensation filled with elegance.

variety : Chardonnay | 100% Chardonnay

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Banghoek, Stellenbosch

analysis : **alc** : 14.12 % vol **rs** : 1.6 g/l **pH** : 3.35 **ta** : 5.59 g/l

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

pack : Bottle **closure** : Screwcap

Robert Parker (Wine Advocate) - 93 points

Neil Pendock Wine Guide '13 - 5/5

Tim Atkin MW - 87 points

JancisRobinson.com - 16.5/20

IWSC 2012 - Silver

IWC 2012 - Bronze

Decanter 2012 - Commended

ageing : Drink now or enjoy for a further 5 years (2015)

in the vineyard : Rootstock: PAU 1103

Clone: CY96 C

Planted: 2006

Row Direction: NW/SE

Plant Density: 2.5m x 1.25m

Soil Type: Alluvial

Trellis System: VSP

Pruning: Two bud spurs

Irrigation: Drip

about the harvest: Picking Date: 23rd February 2011

Grape Sugar: 23.8° Balling

Acidity: 7.20

pH at Harvest: 3.54

in the cellar : Fermentation: Barrel Fermented

Wood Maturation: 300 litre French oak barrels, matured for 11 months in 50% new oak

Bottling Date: 25-01-2012

