

Oldenburg Vineyards Chenin Blanc 2011

The wine has a beautiful bright golden colour. The Chardonnay component displays an elegant floral expression with an arrangement of delicious pear and yellow plum. Together the Chenin and the Chardonnay create a wonderful inviting richness on the palate filled with roasted macadamia pockets. Beautiful layers of fruit and vanilla oak spice transforms into a silky smooth finish. The zesty acidity of the Chenin Blanc completes the balance with freshness and crisp rejuvenating minerality.

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

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 13.09 % vol rs : 3.0 g/l pH : 3.35 ta : 6.2 g/l

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

pack : Bottle **closure :** Screwcap

Top 100 SA Wines 2012 - AWARDED

JancisRobinson.com - 17/20

John Platter Guide 2013 - 4.5* /5

Neil Pendock Wine Guide '13 - 5/5

Tim Atkin MW - 88 points

IWC 2012 - Silver

IWSC 2012 - Silver

in the vineyard : Rootstock: R110 & PAU1103

Clone: SN 220 & CY96C

Planted: 2006

Row Direction: Nw/Se

Plant Density: 2.5m x 1.5m

Soil Type: Alluvial

Trellis System: VSP

Pruning: Two bud spurs

Irrigation: Drip

about the harvest: Picking Date: 1st March 2011

Grape Sugar: 24 degrees balling

Acidity: 3.35

pH at Harvest: 7.28

in the cellar : Fermentation: Barrel fermented

Wood Maturation: 9 months in 300 litre French oak barrels consisting of 50% new wood.

