

Oldenburg Vineyards Chenin Blanc 2012

The wine has a bright straw colour. On the nose it exudes intense aromas of peaches and citrus blossoms. A touch of oak spice and toasty vanilla scents further adds to the complexity. The entry on the palate is creamy and textured with a wonderful balance between acidity and wood. Flavours of baked apple tart and ripe tropical fruits support the elegant oak structure. The wine is fresh with a lingering minerality on the finish.

Serve slightly chilled and enjoy with creamy seafood dishes or spicy chicken curries.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.7 g/l pH : 3.23 ta : 6.2 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

2014 John Platter Wine Guide - 4 Stars
IWSC 2013 - 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: 14 March 2012

Grape Sugar: 23.9° Balling

Acidity: 6.7

pH at Harvest: 3.47

in the cellar : Fermentation: Barrel fermented

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

