

Oldenburg Vineyards Chardonnay 2012

This Chardonnay has an intense golden colour, complemented by whiffs of vanilla and almonds. Aromas of ripe orange citrus, yellow apple and crème brûlée further add to the complexity on the nose. The entry on the palate is smooth and supple with a well rounded mouthfeel. Flavours of bruised apple, ripe pineapple and oak spice linger on the finish. The wine is well balanced with a streak of elegance.

variety : Chardonnay | 100% Chardonnay

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.7 g/l pH : 3.39 ta : 5.3 g/l

type : White **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

2013 Robert Parker's Wine Advocate - 92 Points
2013 Internationa Wine and Spirit Competition - Silver
2013 IWC - Bronze

in the vineyard : Cultivar : Chardonnay

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: 12-03-2012

Grape sugar: 24.7o B

Acidity: 5.0 g/l

pH at harvest: 3.51

in the cellar : Bunch and berry sorting: By hand

Fermentation: Barrel fermented

Wood maturation: 9 months in 300 litre French oak barrels, 50% new

