

## Oldenburg Vineyards Chardonnay 2015

The Chardonnay has a light straw colour. Aromas of lime, lemon and gooseberries come to the fore. The wood influence shows as subtly toasted almonds. The fresh acidity, crisp minerality and citrus flavours combine to make this a deliciously refreshing wine.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Oldenburg Vineyards

**winemaker** : Simon Thompson

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 3.4 g/l   pH : 3.3   ta : 6.1 g/l

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

**pack** : Bottle   **size** : 750ml   **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: 4 February 2015

Grape sugar: 23° Balling

Acidity: 5.0 g/l

pH at harvest: 3.42

**in the cellar** : Bunch and berry sorting: By hand

Fermentation: A blend of 72% tank fermented and 28% barrel fermented wine.

Wood maturation: Wood maturation 8 months in 300L French oak barrels, 50% new.

