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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 Paker'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.