

Oldenburg Vineyards Chenin Blanc 2015

Light straw yellow colour. Tropical fruit especially granadilla and green apple dominates. The light oaking shows as a pleasant caramel biscuit flavour. Crisp acidity, succulent mouthfeel and a refreshing finish which lingers.

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 : 13.5 % vol rs : 2.3 g/l pH : 3.37 ta : 6.1 g/l

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

pack : Bottle **size :** 750ml **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: 12 February 2015

Grape Sugar: 23.9° Balling

Acidity: 6.3

pH at Harvest: 3.40

in the cellar : Bunch and berry sorting : By hand

Fermentation : A blend of 69% tank fermented and 31% barrel fermented wine.

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

