

Oldenburg Vineyards Chardonnay 2014

The Chardonnay has a straw yellow colour with flashes of green. Aromas of sandalwood and cassia backed by citrus and pears come to the fore. The wood influence shows as vanilla which follows on to the palate and becomes honey and nuts. The fresh acidity and round mouth feel leads to a lingering, succulent aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.2 g/l pH : 3.41 ta : 5.4 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: 18 February 2014

Grape sugar: 22,5° Balling

Acidity: 6.5 g/l

pH at harvest: 3.37

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.

