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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 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: 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.

