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Oldenburg Vineyards Chardonnay 2016

Youthfull yellow - green colour. Obvious lemon peel aromas drift from the glass. The underplayed vanilla and butterscotch perfumes are an indication of the subtle oaking on the wine. The palate is full round and wholesome.



variety : Chardonnay | 100% Chardonnay
winery : Oldenburg Vineyards
winemaker : Philip Costandius
wine of origin : Stellenbosch
analysis : **alc :** 13.93 % vol **rs :** 3.4 g/l **pH :** 3.54 **ta :** 5.9 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 clone: CY277 Rootstock
US8-7 Planted: 2006 Row direction: NW / SE Plant density: 2.5m x 1.25m Soil type Cartref and Oakleaf Trellis system: VSP Pruning: Two bud spurs Irrigation : Drip
Picking date: 10-02-2016
Grape sugar: 23.40 B Acidity: 6.5 g/l pH at harvest: 3.37

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
30%Barrel fermented Wood maturation: 9 months in 300L French oak barrels, 50% new