

## 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 Parker'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

