

Oldenburg Vineyards Chardonnay 2017

The wine has a youthful, yellow-green colour. Aromas of lemon rind and grapefruit prevail on the nose, with wood maturation manifesting as a subtle caramel flavour. Rich concentration of flavours on the palate, with juiciness, crisp acidity and an enduring finish.

variety : Chardonnay | 100% Chardonnay

winery : Oldenburg Vineyards

winemaker : Philip Costandius

wine of origin : Stellenbosch

analysis : **alc** : 13.84 % vol **rs** : 3.4 g/l **pH** : 3.27 **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 International Wine and Spirit Competition - Silver

2013 IWC - Bronze

At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.

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

