

Oldenburg Vineyards Chenin Blanc 2017

The wine has a straw-yellow colour, with flashes of green. Aromas of honeysuckle and jasmine are prominent on the nose, with the wood discernible as a light almond note. The palate is radiant and mineral, with crisp and refreshing acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.52 % vol rs : 2.6 g/l pH : 3.24 ta : 6.6 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

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.

about the harvest: The 2017 vintage produced grapes of exceptional quality, despite being the second consecutive dry, hot season. These conditions lead to a slight decrease in yield at harvest, but produced smaller berries with great colour and flavour intensity. Cooler nighttime temperatures throughout the growing season encouraged even ripening and flavour development. Sufficient irrigation and soils with a good water holding capacity ensured our vines avoided water stress.

in the cellar : Grapes were hand-picked with bunch and berry sorting performed meticulously by hand. Delicate crushing and destemming followed. 65% of the wine was tank fermented, with 35% fermented in barrels. Wines were matured for 8 months in 300l French oak barrels. Wood regime: 50% new oak and 50% 2nd fill barrels.

