

Oldenburg Vineyards Viognier 2017

The wine has a straw-yellow hue. The aromas are that of yellow peaches and vanilla custard, with hints of butter biscuits. The palate is linear, with a firm acidity and well defined minerality. The wine finishes bone dry and aches for food.

variety : Viognier | 100% Viognier

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : **alc** : 13.94 % vol **rs** : 2.28 g/l **pH** : 3.22 **ta** : 6.57 g/l

type : White **style** : Dry

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

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 cellar : Grapes were picked by hand and bunches and berries were meticulously sorted. Crushing and destemming was handled delicately. The wine was 100% barrel fermented. Wines were matured for 14 months in 300l French and Hungarian oak barrels. Wood regime: 50% new oak and 50% 2nd fill barrels.

