

Oldenburg <CL° white>

The wine has a pale gold hue, and an inviting nose filled with orange blossom, stone fruit and fresh pineapple. The palate is balanced, with subtle oak flavours on one side and fresh peach, pineapple and grapefruit on the other. Lees contact added a fleshy texture, with lingering flavours of yellow apples and tangerines and a clean, juicy finish.

variety : Chardonnay | 63% Chardonnay, 37% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.37 ta : 6.0 g/l

type : White **wooded**

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

<CL° is the concept range in the Oldenburg Vineyards stable. A concept means the representation of an idea. For us, the <CL° range represents a key part of the Oldenburg Vineyards story: that we are cooler than Stellenbosch (in terms of climate). There are 8 Natural Elements that make our corner of the Banghoek Valley a special place to make wine. Three of these elements (the mountain ranges, the elevation and the winds) specifically influence the coolness of our valley. This cooler climate elevates the quality of our grapes and wine significantly, through slower and more even ripening. Cooler climate, cooler wines.

in the vineyard : The 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for slow ripening and even flavour development.

about the harvest: Grapes were picked by hand.

in the cellar : Grapes were picked by hand, followed by careful hand-sorting of the bunches and berries. Delicate crushing and destemming followed. The juice was fermented in a combination of older 300l barrels and eggs, with fermentation temperatures kept between 25-28°C

