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Oldenburg Vineyards Chardonnay 2018

Bright yellow colour. Inviting aromas of ripe orange, kumquat and oak spice on the nose. The palate shows pin-point balance between fruit and oak, while mouth-filling flavours of tangerine and dried pineapple adds further interest. The finish is fresh and crisp, with lingering citrus flavours.



variety : Chardonnay | 100% Chardonnay
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.97 g/l **pH :** 3.28 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Michelangelo International Wine & Spirit Awards - Gold

At Oldenburg Vineyards, we believe that great wines can only come from the best qualit 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 : 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
Harvest date: February 2018

in the cellar : Grapes were picked by hand, followed by careful bunch and berry sorting.
Crushing and destemming was handled delicately. The wine was 100% barrel fermented, with maturation in 35% new oak for 8 months in 300l French oak barrels.

Maturation: 8 months in 300l French oak barrels
Production: 6 529 bottles