

## Oldenburg <cl° red>

Deep, rich purple hues meet the eye. The nose is very fruit forward with ripe mulberry and raspberry dominant, with undertones of cigar box, vanilla pod and cocoa powder. The palate is bursting with fresh berries, plum and pomegranate. The wine has silky tannins with a fresh acidity to balance the plush, red fruit core

**variety :** Shiraz | 87% Syrah, 13% Merlot

**winery :** Oldenburg Vineyards

**winemaker :** Nic Van Aarde

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol   rs : 1.33 g/l   pH : 3.48   ta : 5.87 g/l

**type :** Red   **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, and three of these elements (the mountain ranges, the elevation and the winds) 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 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. Bunches were halved shortly after berry-set to concentrate flavours. Sufficient irrigation and soils with a good water holding capacity ensured our vines avoided water stress.

**about the harvest:** Grapes were picked by hand.

Harvest: February 2017

Maturation: 8 months in 300l French oak barrels

Production: 8316 bottles

**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 stainless steel tanks, and fermentation temperatures kept between 25-28°C. Malolactic fermentation was completed in a combination of tank and barrel. Maturation was completed in 15% new oak, and a combination of older 500l and 300l French oak barrels.



## Oldenburg Vineyards

Stellenbosch

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