

Oldenburg <CL° red>

This wine shows a deep purple colour with a slight fade towards the rim. On the nose a wonderful marriage of macerated berries, sour cherries, lavender, rosemary and blue bubble-gum candy which completes an alluring nose. A juicy palate showcases luscious blueberries, blackberries and vanilla with an incredibly long, lingering finish that makes this wine a smooth and accessible option for any occasion.

variety : Shiraz | 52% Syrah, 19% Cabernet Sauvignon, 19% Merlot, 10% Cabernet Franc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.7 g/l pH : 3.56 ta : 5.7 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 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 pest or disease. 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 flavour intensity. The cooler night time temperatures permitted even grape ripening and flavour development.

about the harvest: Grapes were picked by hand.

Harvest: February - March 2018

in the cellar : Grapes were picked by hand, followed by careful hand-sorting of the bunches and berries. Delicate crushing and destemming followed. Juice was fermented in stainless steel tanks. Wines were matured in 19% new French oak barrels.

Maturation: 16 months in 300L French oak barrels

Production: 8 061 bottles

