

Oldenburg <CL° white>

A gorgeous and inviting colour in the glass. On the nose stone fruit immediately reigns supreme with white peaches, and apricot. Along with layers of passionfruit, guava and gooseberry this wine showcases an array of spectacular aromas. The palate displays a zesty acidity balanced out by a slight creamy and buttery texture. A plentiful finish of citrus, green apple as well as honeysuckle round off a fabulous wine that is simply meant to be enjoyed.

variety : Chardonnay | 75% Chenin, 25% Chardonnay

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.0 g/l pH : 3.37 ta : 6.6 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 : Winter had a late start, was characterized by good rainfall and led to even bud break. A turbulent winter led to a difficult flowering season which turned around successfully at the onset of summer. Warmer weather in November was conducive to even vineyard growth. Moderate temperatures in December and January were followed by an initially hot February. The harvest became more challenging, as cool and wet conditions dominated from the end of February through March. Fortunately, our special micro-climate at Oldenburg Vineyards, allowed us to achieve full ripeness despite the wetter conditions.

about the harvest: Grapes were picked by hand.

Harvest: February - March 2019

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. Wines were matured in 17% new French oak barrels. 40% of the wine was not oaked.

