

Oldenburg Grenache Noir 2018

A pleasant, light ruby hue meets the eye. The bouquet is voluptuous and inviting, filled with red fruit aromas like redcurrants and cherries, alongside grapefruit. The palate shows candy-like undertones, with subtle hints of spice and vanilla. A beautiful, pleasant mouth-feel is created with well-structured tannins for such a light-bodied wine, matched with a balanced acidity. It has a wonderful lingering finish, packed with cherries as well as vanilla.

variety : Grenache | 100% Grenache

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.35 % vol rs : 1.6 g/l pH : 3.42 ta : 5.7 g/l so2 : 75 mg/l

type : Red **style :** Dry **wooded**

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

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 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 nighttime temperatures permitted even grape ripening and flavour development.

about the harvest: Grapes were harvested and sorted carefully by hand.
Harvested: 15 February 2016 at 24.8° Balling

in the cellar : Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 14 months in 300L French oak barrels.



Oldenburg Vineyards

Stellenbosch

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